

CHRISTMAS DAY

STARTERS

MINI CAMEMBERT AND CRUDITES (V)

A soft, ripened mild cheese baked in the oven and served with vegetable crudites and toasted ciabatta slices. (610kcal)

SPICED WINTER VEGETABLE SOUP (V)

A warming winter vegetable soup with hints of maple syrup and cinnamon. Served with ciabatta and butter. (Vegan if no butter) (328kcal)

GARLIC AND HERB KING PRAWNS (+)

Garlic and herb butterflied king prawns smothered in garlic butter and served with warmed ciabatta. (314kcal)

CURED MEAT SELECTION

Prosciutto crudo, Coppa and Salami Milano with warmed ciabatta and bread & butter pickles. (383kcal)

SORBET

A light and refreshing champagne sorbet. (*) (VE) (178kcal)

MAINS

ROAST TURKEY

Hand carved turkey breast, with pigs in blankets and a pork, sage & onion stuffing ball, served with a rich gravy. (863kcal)

RUMP STEAK

8oz Rump steak (761kcal), cooked to your liking, with your choice of peppercorn (*) (V) (137kcal), whisky (*) (121kcal) or bearnaise sauce (*) (158kcal).

VEGETABLE TAGINE TART (VE)

A shortcrust pastry tart, with a courgette, pepper and butternut squash filling, topped with pumpkin seeds and quinoa. Served with a rich vegetable gravy. (926kcal)

COD IN WHITE WINE AND DILL (*) (+)

MSC certified cod loin with a white wine and dill sauce. (797kcal)

All of the above are served with roast and mashed potatoes, carrots, red cabbage, roasted parsnips and Brussels sprouts. (Vegetable Tagine Tart served with baby potatoes instead of mashed.)

DESSERTS

CHRISTMAS PUDDING (*) (V)

Individual Christmas pudding served with brandy sauce. (429kcal) (Vegan when the brandy sauce is swapped for our vegan vanilla ice cream. 418kcal)

CHOUX SNOWBALL (V)

A giant choux "snowball" filled with vanilla ice cream, salted caramel sauce, a Tunnock's® Coconut Snowball and whipped cream, then topped with white chocolate sauce. (685kcal)

CHOCOLATE ORANGE ROULADE

Chocolate sponge layered with a dark chocolate orange ganache, served with chocolate sauce and whipped cream. (586kcal)

INDIVIDUAL CHEESE BOARD (V)

An individual cheese selection of buttery Double Gloucester, soft and crumbly Blue Stilton, creamy Camembert and strong mature Cheddar. Served with a selection of biscuits and red onion chutney. (775kcal)

TO FINISH

Coffee & Mince Pie. (V) (228kcal)

(*) Alcohol (+) Bones (V) Vegetarian (VE) Vegan

PLEASE
SEE KIDS
MENU ON
REVERSE

5 COURSES FOR £55.99

CHRISTMAS DAY

**KIDS
MENU
£18.99**

STARTERS

VEGETABLE SOUP (V) (314kcal)

CHEESY NACHOS (V) (539kcal)

MAINS

BEEF BURGER (355kcal)
BATTERED CHICKEN CHUNKS (299kcal)
FISH FINGERS (+) (273kcal)
MACARONI CHEESE (V) (429kcal)

All of the above are served with a choice of chips (VE) (256kcal), mash (V) (105kcal), rice (VE) (130kcal) or garlic ciabatta (VE) (269kcal) and peas (VE) (48kcal), baked beans (VE) (46kcal) or buttered corn ribs (V) (118kcal).

KIDS TURKEY (374kcal)
 Served with roast and mashed potato, peas and carrots.

DESSERTS

INDIVIDUAL CHRISTMAS PUDDING (V) (411kcal)
 Served with custard.

SMARTIES POP UP ICE CREAM (V) (179kcal)

FAB ICE LOLLY (V) (79kcal)

FRUIT PASTILLES ICE LOLLY (VE) (57kcal)

BOOKING FORM

NAME:

CONTACT NO.:

DATE:

TIME:

BOOKING REFERENCE (IF KNOWN):

NO. OF GUESTS:

Please indicate the total number of people for each meal in the spaces below.

STARTERS

TOTAL

MINI CAMEBERT AND CRUDITES

VEGETABLE SOUP (no butter)

GARLIC AND HERB KING PRAWNS

CURED MEAT SELECTION

SORBET

MAINS

TOTAL

ROAST TURKEY

RUMP STEAK

VEGETABLE TAGINE TART

COD IN WHITE WINE AND DILL

DESSERTS

TOTAL

CHRISTMAS PUDDING (with ice cream)

INDIVIDUAL CHEESE BOARD

CHOUX SNOWBALL

CHOCOLATE ORANGE ROULADE

COFFEE & MINCE PIE

KIDS MENU

TOTAL

STARTERS

VEGETABLE SOUP

CHEESY NACHOS

MAINS

BEEF BURGER

CHICKEN CHUNKS

FISH FINGERS

MACARONI CHEESE

KIDS TURKEY

DESSERTS

CHRISTMAS PUDDING

SMARTIES POP UP ICE CREAM

FAB ICE LOLLY

FRUIT PASTILLES ICE LOLLY

CHRISTMAS DAY MENU IS AVAILABLE ON THE 25TH DECEMBER ONLY. Deposit £10 per person. No booking confirmed until a deposit is received, and the deposit is non-refundable. A non-refundable payment in full and food pre-order must be provided by Monday 2nd December 2024. Bookings are valid for dining from this menu only.