

Christmas Day *Menu*

Available 25th December 2024. Deposit & pre-booking required.

4 COURSES £49.99

Starters

Baked Camembert ^V

Rosemary studded Camembert, with caramelised red onion chutney, rocket and toasted white bloomer bread (672kcal).

King Prawn & Salmon Cocktail [†]

King prawns and Scottish smoked salmon with tomato and baby gem lettuce, served with freshly sliced white bloomer bread and butter (518kcal).

Oak Smoked Chicken Liver Pâté

Served with toasted white bloomer bread, herb butter, caramelised red onion chutney and rocket (708kcal).

Cauliflower & Chestnut Soup ^{VE}

Served with freshly sliced white bloomer bread (465kcal).

Mains

Traditional Christmas Dinner

Hand-carved turkey with sage & onion stuffing, pig in blanket, Yorkshire pudding, roast and mashed potatoes, seasonal vegetables and rich gravy (1319kcal).

Mushroom Wellington ^{VE}

Woodland mushroom bourguignon wellington. Served with roast potatoes, sage & onion stuffing, seasonal vegetables and gravy (1069kcal).

Salmon Wellington [†]

Salmon & prawns in a creamy dill sauce, wrapped in pastry. Served with sage & onion stuffing, Yorkshire pudding, roast and mashed potatoes, seasonal vegetables and a smoky hollandaise sauce (1732kcal).

7oz* Fillet Steak

Seasoned and cooked to your liking, served with sage & onion stuffing, pig in blanket, Yorkshire pudding, roast and mashed potatoes, and seasonal vegetables (1298kcal).

With a sauce of your choice:

Peppercorn & Brandy (104kcal) or Beef Dripping & Merlot Gravy (53kcal).

Desserts

Christmas Pudding ^V

A Christmas classic served with custard (692kcal).

Cheese & Biscuits ^V

Stilton®, Croxton Manor Brie® and Cheddar with grapes, caramelised red onion chutney and a selection of biscuits (791kcal).

White Forest Cheesecake ^{VE}

Served with mixed forest fruits and raspberry coulis (619kcal).

To Finish

Chocolate Fondant with Baileys & White Chocolate Sauce ^V

Served warm with fresh raspberries (820kcal).

Mince Pie ^V (186kcal)

Served with your choice of tea (0kcal) or coffee (65kcal).
Vegan option available ^{VE} (128kcal)

Adults need around 2000kcal a day ^V Vegetarian ^{VE} Vegan [†] May contain shell or bones

Terms & Conditions: Ask a member of the team to view our allergen information. Please advise the team of any dietary requirements before ordering. (V) Suitable for Vegetarians. (VE) Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. † Fish, poultry and shellfish dishes may contain bones and/or shell. * All stated weights are approximate before cooking. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Dishes may contain alcohol. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. Calorie counts are correct at the time of printing. This information has been provided to allow you to make an informed choice when dining with us. To ensure our customers have choice, temporary product substitutions may be required which can affect the calorie content listed for our dishes on the menu.

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NO GLUTEN CONTAINING



Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our No Gluten Containing Menu.

4 COURSES £49.99

Starters

Baked Camembert ^V

Rosemary studded Camembert, with caramelised red onion chutney, rocket and toasted seeded bread (771kcal).

King Prawn & Salmon Cocktail [†]

King prawns and Scottish smoked salmon with tomato and baby gem lettuce, served with seeded bread and butter (475kcal).

Oak Smoked Chicken Liver Pâté

With toasted seeded bread, herb butter, caramelised red onion chutney and rocket (622kcal).

Cauliflower & Chestnut Soup ^{VE}

Served with seeded bread (421kcal).

Mains

7oz* Fillet Steak

Seasoned and cooked to your liking, served with pig in blanket, roast and mashed potatoes and seasonal vegetables (1117kcal).

With a sauce of your choice:

Peppercorn & Brandy (104kcal) or Beef Dripping & Merlot Gravy (53kcal).

Grilled Salmon Fillet [†]

Served with roast and mashed potatoes, seasonal vegetables and a smoky hollandaise sauce (1208kcal).

Festive Beyond Meat® Burger ^{VE}

Beyond Meat® burger, topped with Violife® slice, cranberry sauce with tomato, lettuce and red onion. Served without a bun, with a large dressed salad (620kcal).

Desserts

Cheese Selection ^V

Stilton®, Croxton Manor Brie® and Cheddar with grapes, caramelised red onion chutney and toasted seeded bread (875kcal).

White Forest Cheesecake ^{VE}

Served with mixed forest fruits and raspberry coulis (619kcal).

Chocolate Fondant with Baileys & White Chocolate Sauce ^V

Served warm with fresh raspberries (762kcal).

To Finish

Vegan Torte ^{VE} (128kcal)

Served with your choice of tea (0kcal) or coffee (65kcal).

Adults need around 2000kcal a day ^V Vegetarian ^{VE} Vegan [†] May contain shell or bones

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