

## BOOK YOUR CHRISTMAS DAY

5 COURSES 61.95

ADD A GLASS OF FIZZ  
ON ARRIVAL FOR 3.00

### TO START

#### Maple-Roasted Carrot & Parsnip Soup (v)

Topped with crispy greens, served with toasted sourdough bread and butter.

#### Duck Liver Pâté

Smooth pâté flavoured with port and served with an apple & date chutney and toasted ciabatta bread.

#### Roast Shallot & Armagnac Tarte Tatin (ve)

Roasted baby shallots with an Armagnac glaze baked in puff pastry and served with a balsamic dressing.

#### King Prawn Cocktail & Smoked Scottish Salmon

King prawns in a Marie Rose sauce served on a bed of lettuce, with thinly sliced smoked Scottish salmon. Served with farmhouse bread and butter.

### SORBET

#### Champagne or Fruit Sorbet (ve)

With fresh strawberries and mint.

### THE MAIN EVENT

#### Roast Breast of Turkey

Hand-carved turkey served with a pork, fig & orange stuffing, Cumberland pigs in blankets, glazed Chantenay carrots, winter greens, red cabbage, roast parsnip and oven-roasted potatoes. Served with a jug of rich gravy.

#### Grilled Fillet of Salmon

Served on herb-crushed baby potatoes, topped with a king prawn & mussel white wine sauce, served with glazed green beans.

#### 10oz Ribeye Steak

21-day-aged ribeye steak topped with garlic butter, served with a roasted flat mushroom, plum tomato, crispy hand-battered onion rings and chips. Choose your sauce: Blue cheese, mushroom & bacon<sup>1</sup> or peppercorn<sup>1</sup>

#### Vegetable & Cranberry Nut Roast (ve)

Root vegetable, cranberry & nut roast served with glazed Chantenay carrots, winter greens, red cabbage, roast parsnip and oven-roasted potatoes. Served with a jug of rich gravy.

### PUDDINGS TO FINISH

#### Salted Caramel & Dark Chocolate Bar (ve)

Salted caramel mousse on a rich chocolate base served with a rich fruit compote.

#### Christmas Pudding (v)

Traditional pudding of vine fruits, nuts and spices, soaked in dark rum and ale, served with a rich brandy sauce.

#### Raspberry Panna Cotta Terrine

Served with a rich fruit compote.

#### Nicholson's Cheese Board (v)

Nicholson's Cheddar, Cropwell Bishop Stilton and soft Camembert served with an apple & date chutney, crackers and grapes.

### COFFEE & MINI MINCE PIES (v)

