

## BOOK YOUR CHRISTMAS DAY

5 COURSES 51.95

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 & butter.

#### King Prawn Cocktail & Smoked Scottish Salmon

Sliced Smoked Scottish salmon and a light King prawn cocktail.  
Served with farmhouse bread and butter

#### Duck Liver Pâté<sup>A</sup>

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

#### Sun-Blushed Cherry Tomato & Basil Tart (ve)

Cherry tomatoes with basil pesto and tomato chutney baked in a puff pastry case with a balsamic dressing.

### SORBET

#### Champagne Sorbet<sup>A</sup> (ve)

With fresh strawberries and mint.

### THE MAIN EVENT

#### Roast Breast of Turkey

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

#### Char-grilled Rib Eye Steak 9oz

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\* or peppercorn\*

#### Grilled Sea Bass Fillets<sup>A</sup>

Served on herb-crushed baby potatoes, and glazed green beans, with a king prawn, chive and Champagne butter sauce.

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

Root vegetable, cranberry and 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 fruit compote.

#### Christmas Pudding<sup>A\*</sup> (v)

Traditional pudding with sultanas and raisins soaked in dark rum, citrus peel and festive spices, served with a rich brandy sauce.

#### Passion Fruit Cheesecake (v)

White chocolate and passion fruit cheesecake served with fresh strawberries and mint.

#### Cheese Board (v)

Taw valley mature Cheddar, Cropwell Bishop Stilton and soft Camembert served with an apple & date chutney, crackers and grapes.

### COFFEE & MINI MINCE PIES (v)

# BOOKING FORM

Name.....

Date of booking..... Time of arrival.....

Email address..... Tel no.....

The Christmas Day Menu requires a 50% deposit per person (including kids) at the time of booking. Booking is not confirmed until the deposit has been paid, deposits paid are non-refundable when cancellations are made after 11th December. The remaining balance is required by the 1st December. Where table service is offered a discretionary service charge of 10% may be added.

CHRISTMAS DAY MENU PRE-ORDER FORM	STARTERS			MAINS				PUDDINGS										
	Glass of Fizz + £3	Maple-Roasted Carrot & Parsnip Soup (v)**	Duck Liver Pâté*	Sun-Blushed Cherry Tomato & Basil Tart (ve)	King Prawn & Smoked Scottish Salmon Cocktail	Champagne Sorbet *(ve)	Roast Breast of Turkey**	Grilled Sea Bass Fillets*	9oz Ribeye Steak-Blue (B), Rare (R),	Blue Cheese	Mushroom & Bacon*	Peppercorn*	Vegetable & Cranberry/Nut Roast *(ve)	Salted Caramel & Dark Chocolate Bar (ve)**	Christmas Pudding*, (v)	Passion fruit cheesecake (V)	Cheese Board (v)	Coffee & Mini Mince Pies (v)

### Allergens

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from September to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

\*Contains nuts. ^Contains alcohol. (v) = made with vegetarian ingredients, (ve) = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Where table service is offered a discretionary service charge of 10% may be added of tables of 6 or more.

To note that all bookings remain provisional at the current time and cannot be confirmed fully until the UK Government provides updated guidance. Once this is the case we will contact you to confirm the details of your booking. Your deposit will remain safe and in the unfortunate event that your booking cannot proceed, we will refund your deposit in full, using the original method of payment.

The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining.

Total number of guests  \*\*Price for under 10s will be 3 Courses £20.95

Deposit paid (50% per guest) £  Remaining balance £  Total food bill £

Balance due on: ..... Balance to be paid: .....

