

CHRISTMAS DAY MENU

5 COURSES 52.95

ADD A WELCOME DRINK
FOR YOUR ARRIVAL
PROSECCO £5
CHAMPAGNE £10

TO START

Sweet Roasted Carrot & Parsnip Soup (v)

Topped with crispy greens, served with toasted sourdough.
Vegan option available.

Smoked Scottish Salmon

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

Duck Parfait*

Smooth pâté, served with apple & date chutney and toasted ciabatta.

Roast Shallot and Yorkshire Ale Tart (ve)

Roast Shallots with a Yorkshire Ale glaze on light pastry and served with a balsamic glaze.

SORBET

Champagne Sorbet (ve) or Fruit Sorbet (ve)

Your choice of flavour with fresh strawberries and mint.

THE MAIN EVENT

Turkey With All The Trimmings

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

Grilled Sea Bass

With herb-crushed baby potatoes, long stem broccoli, king prawn and white wine & champagne thermidor sauce.

10oz Ribeye Steak

Chargrilled 21-day-aged ribeye steak with garlic butter, a roasted flat mushroom, beef tomato and triple cooked chips. With a choice of blue cheese, mushroom & bacon*, peppercorn* or Béarnaise sauce*.

Walnut & Almond Nut Roast (ve)

Root vegetable, cranberry and nut roast served with glazed Chantenay carrots, winter greens, maple roast parsnip and oven-roasted potatoes. Served with gravy.

TO FINISH

Christmas Pudding* (v)

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

Salted Caramel & Dark Chocolate Bar (ve)

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

Christmas Globe (v)

Meringue globe filled with fresh cream and fruits, on a rich raspberry compote.

Cheese Board (v)

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

COFFEE & MINI MINCE PIES (v)