



Have a Jolly Christmas!

Adult £90 | Children £50

Starters

CELERIAC & BACON SOUP **GFA**

Homemade soup served with crispy kale & bacon powder

MUSHROOM CAPPUCINO **VE GFA**

Wild mushroom pate served with garlic bread sticks

SMOKED MACKEREL **GFA**

Flaked smoked Mackerel served with toasted sourdough & rocket salad

GOATS CHEESE SALAD **GF**

Roasted figs & grilled Goat cheese flower topped with crispy Parma ham

KING PRAWN COCKTAIL **GFA**

King prawns, crisp lettuce & Thousand Island dressing with brown bread & butter

Mains

CHRISTMAS ROAST DINNER **GFA**

Your choice of meat served with seasonal vegetables, crispy garlic & rosemary potatoes, pig in blanket, stuffing & Yorkshire pudding with rich red wine gravy

Pick from the following:

- Roast Turkey
- Striploin of Beef
- Slow roasted lemon Chicken

CHEF'S VEGETABLE WELLINGTON **VE**

Mixed vegetables & wild mushroom wellington served with seasonal vegetables, crispy garlic & rosemary potatoes & a rich tomato sauce

GRILLED SALMON **GF**

Grilled Salmon served with Mediterranean vegetables & topped with a lemon sauce

Desserts

CHRISTMAS PUDDING TRIFLE

Christmas pudding base topped with creamy vanilla custard, cream & jelly topped with a chocolate dust

DARK CHOCOLATE & CRANBERRY TART **VE GF**

Rick dark chocolate tart served with cranberry puree & plant based vanilla ice-cream

STICKY TOFFEE PUDDING **V**

Toffee sauce & Purbeck vanilla ice-cream

RASPBERRY PROFITEROLES **V**

Profiteroles stuffed with Chantilly cream & topped with a raspberry drizzle

CHEESE & BISCUITS **V**

a selection of Cheeses served with chutney, crackers & grapes