



ARRIVAL

Glass of Bucks Fizz & Selection of Amouse Bouche

STARTERS

Sun-Dried Tomato Arancini (v) (ve)

Risotto Balls, Sun-Dried Tomatoes, Fresh Herbs, Mancheago, Marinara

Prawn & Salmon Cocktail (+)

Atlantic Prawns, Cured Salmon, Gem Lettuce, Marie Rose, Lemon, Paprika

Turkey Liver Pâté

Turkey Liver Pâté, Hint of Brandy, Toasted Crostini, Red Onion Marmalade

Garlic Mushrooms on Sourdough (v)

Wild Pan Fried Mushrooms, Garlic, Fresh Herbs, Toasted Sourdough, Stilton, Truffle Oil

Caramelized Onion, Fresh Thyme, Gruyère, Croûton

PALLET CLENSE

Champagne or Raspberry Sorbet

MAINS

All dishes are served with seasonal root vegetables

Traditional Turkey & Roast Ham Christmas Dinner

Roast Turkey Crown, Honey Glazed Roasted Ham, Roast Potatoes, Sage & Onion Stuffing, Pias in Blankets. Pan Fried Sprouts. Chefs Signature Turkey Gravy

Mushroom & Roasted Walnut Loaf (v) (ve)

Mushrooms & Toasted Walnuts, Baked Rustic Loaf, Sweet Ketchup Glaze, Roast Potatoes, Pan Fried Sprouts, Chefs Signature Vegetarian Gravy

Fillet steak (£4.95 supplement pp)

8oz Prime Fillet, Dauphinoise Potatoes, Pan Fried Asparagus,

with a choice of Peppercorn. Blue or Béarnaise sauce

Gressingham Duck Breast

Pan-seared Gressingham Duck Breast, Cranberry & Plum Reduction,

Crushed New Potatoes, Braised Red Cabbage

Pan-Fried Sea Bass (+)

Sea Bass Fillet, Lemon & Herb Butter, Crushed New Potatoes, Pan Fried Asparagus

DESSERTS

Christmas Pudding (v)(ve)

Classic Steamed Pudding, with a choice of Brandy Butter, Custard or Pouring Cream Cheese Board (y) (£4,95 supplement pp)

Selection of Classic Festive Cheeses, Artisan crackers, Grapes, Celery, Quince Jelly

Chocolate Soufflé (v)

Chocolate Soufflé with a soft molten centre, Chocolate Cream Sauce

Apple Crumble (v) (ve)

Cinnamon-spiced Apples, Buttery crumble, a choice of Custard or Pouring Cream

Lemon Meringue Pie (v)

Lemon curd, Buttered Pastry, Golden Meringue & Vanilla ice-cream

TO FINISH

Coffee or Tea & Mint Chocolates

£120 per person. Children's menu available upon request we don't claim to be a 'free from' restaurant but tell us your specific allergen requirements and we will check everthing and take extra care with your neal. (i) y tegetrain, vey texan iy may contain sonte or shells.



