



Christmas Day Menu

WELCOME GLASS OF CHAMPAGNE OR PEACH BELLINI
OR ZERO DELLA VITE ROSÉ PROSECCO

STARTERS

Parmesan Arancini
Italian Pomodoro Sauce

Roasted Wild Mushroom & Truffle Soup (GF, VGO)
Sourdough Toast

Homemade Scotch Egg
Smoked Garlic Mayonnaise

Pan Seared Scallops (GF)
Garlic Butter (GF Option)

Soft Shell Crab
Wasabi Mayonnaise

Traditional Prawn Cocktail (GFO)
Marie Rose Sauce, Sourdough

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MAIN DISHES

100z Ribeye Steak (GF)
Prime Beef served with Seasonal Vegetables, Chips or Mashed Potato, Peppercorn or Béarnaise Sauce

Roasted Turkey Ballotine (GF)
Wrapped in Streaky Bacon, Roast Potatoes, Parsnips, Carrots, Sprouts & Jus

Roasted Salmon
Warm Large Cous Cous, Lime

Shell-On Grilled King Prawns (GF)
African Jollof Rice

Butternut Squash & Roasted Vegetable Tart (VG, GF)
Short crust pastry topped with Sunflower Seeds and Quinoa with Seasonal Vegetables, Roast Potatoes, Vegan Jus

Half Grilled Lobster Thermidor (GF)
Broccoli with Flaked Almonds, Chips

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DESSERTS

70% Dark Chocolate Parfait (GF)

Baked Christmas Pudding (GFO)
Brandy Sauce

Passion Fruit Crème Brûlée (GF)

Chocolate Yule Log
Black Forest Berry Compote

Mature Cheddar and Blue British Cheese Plate (GFO)
Chutney, Crackers

Chocolate and Coconut Tart (VG, GF)
Mango Coulis, contains Mixed Nuts

£88.00 PER ADULT | £40 PER CHILD UNDER 13

£40PP DEPOSIT TO SECURE CHRISTMAS MENU
A DISCRETIONARY SERVICE CHARGE OF 12.5% IS ADDED ON
TO THE FINAL BILL



COMPLIMENTARY CHRISTMAS CRACKERS