



SIX

COCKTAILS | WOODSTONE OVEN | ROTISSERIE | PUDDINGS

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

Christmas Day Menu

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

STARTERS

Baked Camembert for two (V, GFO)
Sourdough, Onion Chutney

Whole Burrata (V, GFO)
Pomegranate Gremolata, Wild Rocket Salad, Toast

Beetroot Carpaccio (VG, GF)
Vegan Feta Cheese, Lemon Dressing

Scallops 3 Ways (GF)
Pea & Mint Puree, Creme Fraiche, Garlic Butter

Roasted Butternut Squash Soup (VGO, GFO)
Croutons, Creme Fraiche

Parmesan Arancini
Italian Pomodoro sauce

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SICILIAN LEMON SORBET

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MAIN DISHES

28 Day Aged 8oz Fillet (GF)
Seasonal Vegetables, Chips or Mashed Potato, Peppercorn or Béarnaise Sauce

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

Woodstone Roasted Crispy Salmon (GF)
Welsh Rarebit Potato, Creamed Spinach

Smoked Gammon (GFO)
Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Parsley Sauce & Veal Jus

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

Confit Duck
Pomegranate Gremolata, Mashed Potato and Orange Jus

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DESSERTS

70% Dark Chocolate Parfait (GF)

Salted Caramel Sundae
Salted Cameral & Vanilla Ice Cream, Dulce De Leche,
Toffee Sauce, Fresh Cream

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 (GF, VG)
Mango Coulis, contains Mixed Nuts

£130.00 PER ADULT | £55 PER CHILD UNDER 13

COMPLIMENTARY CHRISTMAS CRACKERS

