



# CHRISTMAS DAY MENU

MONDAY 25TH DECEMBER £85PP

## STARTERS

Apple, parsnip and potato soup, warm bread  
Pan fried Seabass with broccoli puree and citrus sauce  
Rosemary and Garlic Camembert, warm bread and caramelised chutney  
Black pudding, julienne fries, crispy bacon, peppercorn sauce

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## MAINS

Tradition roast turkey, Yorkshire Pudding, red wine gravy, pigs in blankets, sage and onion stuffing, rosemary mash and roast potatoes  
Roast sirloin of beef, Yorkshire pudding, red wine gravy, pigs in blankets, rosemary mash and roast potatoes  
Mushroom, chestnut and spinach wellington, creamy mash, and roast potatoes  
Roast Monkfish wrapped in bacon, sweet potato mash and tender stem broccoli.

All dishes are served with bacon sprinkled sprouts, honey roasted parsnips and carrots, cauliflower cheese, Broccoli and red cabbage.

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## DESSERT

Trio of mini chocolate desserts  
Festive Crumble, apples, pears, clementine, cranberry and cinnamon, with custard  
Christmas pudding, brandy custard, rum, and raisin ice cream  
Festive Cheeseboard, crackers, grapes, and chutneys  
Lemon roulade, pouring cream

[V] Vegetarian [GF\*] Gluten Free available if requested at time of ordering [VG] Vegan

If you suffer from any allergies or dietary requirements please let us know at time of booking and we will work with our chef to cater for your needs as best as possible. Although some dishes do not contain nuts, we can not guarantee they have not come in contact with nuts or peanut traces.