



CHRISTMAS DAY MENU



Last available booking time 5pm

STARTERS

ROASTED ROOT VEGETABLE & MAPLE SOUP **V**

Garnished with cream, chopped chives and served with a bread roll

Vegan option available **Ve**

DUCK PÂTÉ[†]

With caramelised red onion chutney and sourdough toast

FESTIVE SEAFOOD TRIO

Slices of smoked salmon, a mini king prawn cocktail and spicy crackerjack prawns served with brown bread

CAMEMBERT TARTLET[†] **V**

Crisp pastry with a rich, creamy Camembert filling topped with a mixed spiced shallot & cranberry chutney with a hint of sherry and a drizzle of Spiked maple sauce and iceberg lettuce

MAINS

HAND-CARVED ROAST TURKEY

With sage & onion seasoned roast potatoes, a Cumberland pig in blanket, green vegetables, red cabbage, sprouts, honey-roasted parsnips, a sage & onion stuffing ball, Yorkshire pudding, cranberry sauce and gravy

12oz* RIB EYE STEAK STILTON MELT

A 21-day aged 12oz* Rib Eye steak topped with melted Stilton® served with a beef dripping gravy dip, seasoned chips, mushroom, tomato and a southern-fried onion nest

MUSHROOM, CRANBERRY, SPINACH & BRIE WELLINGTON **V**

With red onion chutney, sage & onion seasoned roast potatoes, green vegetables, red cabbage, sprouts, honey-roasted parsnips, a Yorkshire pudding, cranberry sauce and gravy

ROOT VEGETABLE, CRANBERRY & APRICOT BAKE **Ve**

With a sunflower & pumpkin seed oaty topping, sage & onion seasoned roast potatoes, green vegetables, red cabbage, sprouts cranberry sauce and gravy

SIRLOIN STEAK & RIB COMBO

A 21-day aged 10oz* Sirloin steak and a half rack of ribs glazed with our BBQ sauce, with seasoned chips, southern-fried onion nest, mushroom and tomato

SLOW-COOKED DUCK CONFIT WITH ORANGE SAUCE

With two duck croquettes, traditional orange sauce, sage & onion seasoned roast potatoes, green vegetables, red cabbage, sprouts and honey-roasted parsnips

FILLET OF SALMON[†]#

Our simply grilled salmon fillet with chive mash, a rich butter sauce, green vegetables and sprouts

DESSERTS

CHRISTMAS PUDDING[†] **V**

Served with your choice of brandy sauce or custard

Vegan option available with vegan custard **Ve**

BILLIONAIRE'S CHOCOLATE BAR **V**

A rich chocolate and caramel dessert, served with fluffy cream, toffee sauce and a golden Oreo® biscuit coin

Vegan option available with vegan iced dessert **Ve**

BAKED VANILLA CHEESECAKE **V**

With a sour cherry compote, topped with a golden strawberry and real dairy ice cream

ETON MESS SUNDAE **V**

Real dairy ice cream with blueberries, strawberries, crushed meringue, strawberry sauce and topped with fluffy cream

BAILEYS® PROFITEROLE SUNDAE[†] **V**

Real dairy ice cream, topped with salted caramel sauce and chocolate fudge pieces

APPLE & BLACKBERRY CRUMBLE **V**

Served with custard or real dairy ice cream

Vegan option available **Ve**

TO FINISH

TEA OR COFFEE & A CHOCOLATE MINT CRISP