

STARTERS

Adults 75.00 Children 35.00

Roasted Beef Tomato Soup 👁

Topped with basil pesto and served with warm bread.

Prawn, Smoked Salmon, and Avocado Salad

King prawns in a Marie Rose sauce served with salad and dusted with smoked paprika.

Baked Camembert

With garlic, rosemary, and white wine. Served with toasted bread and port & cranberry sauce.

Chicken and Smoked Ham Terrine

Served with lightly pickled vegetables and crusty bread.

MAINS

Roast Turkey

With an apricot and pork stuffing accompanied by the traditional Christmas day trimmings, garlic and rosemary roasted potatoes, seasonal vegetables, and gravy.

Slow Cooked Beef Rib

Slow cooked and served on a roasted garlic mashed potato with braised red cabbage and rich red wine gravy.

Butternut Squash with Herb Stuffing 🐠

Served with garlic and rosemary roasted potatoes, seasonal vegetables, and gravy.

Herb Crusted Cod

Served with a parsnip puree and slow roasted tomatoes.

DESSERTS

Traditional Christmas Pudding V

Served warm with a brandy sauce or baileys infused whipped cream.

Warm Chocolate and Orange Cake

Served with orange sorbet.

Vanilla Cheesecake with Mulled Fruit Compote 🛡

A rich and indulgent vanilla cheesecake, crisp biscuit base served with mulled wine fruit compote and whipped cream.

