

CHRISTMAS DAY MENU

Adult's Menu

Starters

Spiced Parsnip and Apple Soup

Served with vegetable crisps, warm sourdough and caramelised onion butter

Prawn, Smoked Salmon and Avocado Stack

Prawns and smoked salmon in a lemon and dill crème fraîche, layered with seasoned avocado and served with oatcakes

Baked Camembert

Flavoured with garlic, rosemary, white wine, and served with toasted bread and fig chutney

Smoked Chicken Terrine

Served with dressed rocket and a fig and honey chutney

Desserts

Christmas Pudding

Traditional Christmas pudding crowned with a brandy infused Chantilly cream and served with homemade crème anglaise

Chocolate Truffle Torte

Chocolate sponge base topped with rich chocolate truffle and a gooey toffee centre, finished with a gold, shimmering profiterole

Mains

Hand Carved Turkey

Served with an apricot and pork stuffing and accompanied by all the traditional trimmings; garlic and rosemary roasted potatoes, seasonal vegetables and gravy

Roasted Beef Rib

Accompanied by all the traditional trimmings; garlic and rosemary roasted potatoes, seasonal vegetables, and a port and red wine gravy

Butternut Squash Wellington

Puff pastry wellington filled with butternut squash, carrot, sweet potato, vegan cheddar-style cheese served with a spiced beetroot chutney and vegetable gravy

Pan Fried Salmon

Served on a bed of herb crusted potatoes and roasted vegetables with a crab thermidor sauce

Vanilla Cheesecake

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

Cheese Board

A selection of cheeses served with biscuits, celery, apple, chutney and glass of port

Children's Menu

Starters

Tomato Soup

Classic tomato soup served with warm ciabatta

Christmas Baubles Dough Balls

Served with a garlic butter dip

Desserts

Chocolate Truffle Torte

Chocolate sponge base topped with rich chocolate truffle and a gooey toffee centre, finished with a gold, shimmering profiterole

Mains

Traditional Roast Turkey

Accompanied by the traditional Christmas day trimmings, garlic and rosemary roasted potatoes, seasonal vegetables and gravy

Roast Beef

Accompanied by the traditional trimmings, garlic and rosemary roasted potatoes, seasonal vegetables and gravy

Butternut Squash Wellington

Puff pastry wellington filled with butternut squash, carrot, sweet potato, vegan cheddar-style cheese served with a spiced beetroot chutney and vegetable gravy

Ice Cream

A choice of chocolate, strawberry or vanilla and dusted with Cadbury's flake pieces

Traditional Christmas Pudding

Served with cream and homemade crème anglaise

 Suitable for vegetarians  Suitable for vegans

We use allergens in our kitchens as part of the preparation of food. We also cook different foods in the same equipment. Please advise us of any allergies on every visit to our restaurants as our recipes are subject to change and we occasionally substitute products. Should you require more detailed information related to any 'may contain' or cooking process, please discuss with your server.

To the best of our knowledge, the foods on our menus do not contain genetically modified soya or maize. All menu items may contain ingredients not listed in the menu description. Some meat/fish dishes may contain small bones. All menu items are subject to availability.