



Christmas Day

Adults £79

Under 14s £39

Deposit: £10 per person when booking

Pre-order & Balance: by Wednesday 26th November

Starters

Butternut Squash & Sage Soup (V) with crispy sage, miso brown butter and toasted fig bloomer
Maryland Wild Caught Crab Cakes served on mustard & celeriac slaw with a dressed lettuce wedge
Box Baked Hot Honey Camembert served with pig-in-blanket dippers and golden pretzel bites
Pressed Chicken & Herb Terrine served with apple & plum chutney and toasted fig bloomer
Smoked Duck Breast with zingy celeriac remoulade and crispy fig crostini

Christmas Day Carvery

Your chosen main will be served from the Carvery where you can help yourself to a feast of festive trimmings, including Rustic Yorkshire puddings; Sage & onion salted roast potatoes; Braised red cabbage; Creamy leeks with pancetta; Honey roasted carrots & parsnips; Camembert cauliflower & broccoli cheese, Rosemary dauphinoise potatoes... and more!

Roast Festive Meats

Ask our chef for your choice of meats including Roasted Turkey, Honey & Mustard Glazed Gammon, Peppered Topside of Beef and Rosemary Glazed Lamb

Lemon, Caper & Dill Baked Hake Fillet

Served with chive butter mash and white wine sauce

Carrot and Spiced Marmalade Wellington (V)

Carrots, mushrooms, spinach and sunflower seeds with a ginger spiced marmalade wrapped in puff pastry

Desserts

Lemon Mallow Cheesecake Vanilla cheesecake and zesty lemon custard on a buttery biscuit base with a toasted marshmallow top

Traditional Christmas Pudding served with brandy cream

Artisan Cheeses served with a selection of savoury biscuits, apple & plum chutney and quince paste

Caramel Dulce de Leche Cheesecake White chocolate cheesecake with gooey pockets of caramel

Baileys Cream Filled Profiteroles finished with Belgian chocolate sauce

This is a preview menu. All details are subject to change.