

CHRISTMAS DAY

On Arrival...

Enjoy a glass of Prosecco, paired with a delightful assortment of canapés

STARTERS

Cider and Onion Soup (v)

With cheese & apple toasts

Game Terrine

Served with crusty bread & festive spiced chutney

Seafood platter (Serves 1 or 2)

Mackerel pate, oysters, rich smoked salmon, king prawns, cockles, served with seafood sauce & rustic sourdough bread

Grilled Pear, Goats Cheese & Walnut Salad (v)

With a velvety hazelnut dressing

Duck Crostini

Served with red onion jam

MAINS

Traditional Roast Turkey

With cranberry & pancetta stuffing, crispy roast potatoes, pig in blanket, Yorkshire pudding, honey roasted vegetables, sprouts & our rich signature gravy

Roast Beef Sirloin

With cranberry & pancetta stuffing, crispy roast potatoes, pig in blanket, Yorkshire pudding, honey roasted vegetables, sprouts & our rich signature gravy

Mushroom & Cranberry Roast (v, vgo)

With crispy roast potatoes, Yorkshire pudding, honey roasted vegetables, sprouts & a rich vegetable gravy

Seared Venison

With celeriac fondant potato, wild mushrooms and pickled berries

Pan Fried Halibut

Served with a lemon & caper sauce, roasted butternut squash & creamy mash

DESSERT

Christmas Pudding (v,gfo)

Fragrant candied orange & velvety custard infused with cognac

Baileys Panna Cotta

Vanilla and Baileys infused panna cotta, with a shortbread biscuit

Festive Cheese Selection (v, gfo)

To include Cornish blue, Barron Bigod, black bomber & fresh fruit

Chocolate & Clementine Torte

With whipped cream

Homemade Ice Cream (3 scoop, vgo)

Belgian chocolate, vanilla, honeycomb

TO FINISH

**Mince Pie Twists with Tea or Coffee
& A little something to take home...**

5 COURSES - £130 | CHILDREN UNDER 12 - £70