

CHRISTMAS DAY

5 COURSES 69.95

APÉRITIF

Glass of Champagne with olives, or mini chorizos roasted in honey

STARTERS *All starters served with freshly baked artisan bread basket with butter*

Roasted heritage pumpkin soup (v)

Grilled goat's cheese, pickled beetroot salad & spiced tomato chutney (v)

Ham hock & parsley terrine, piccalilli & sourdough toast

Classic king prawn cocktail with Marie Rose sauce, iceberg lettuce, lemon & buttered brown bread

Salt & pepper crispy squid, spring onion, chilli, lime mayo

MAINS

Served with honey roasted root vegetables, braised red cabbage, Brussels sprouts with smoked bacon lardons & duck fat roasted potatoes or pommes frites

Roast turkey, dark & white meat with gravy, all the trimmings, homemade bread sauce

Pan-seared fillet of wild seabass, steamed mussels, white wine & creamy curried leeks

Marinated pork cutlet, flageolet beans & chorizos, crispy crackling, salsa verde

Slow cooked shoulder of lamb, green herb crust, roasted garlic, baby aubergine & redcurrant jus

21 day-aged English fillet of beef with wild mushroom & Madeira sauce

Lightly spiced filo pie, puy lentils, roasted butternut squash, flageolet beans, rosemary, lemon (v)

SIDES

Fine French beans, black onion seeds..... 3.50 Brussels sprouts, smoked bacon lardons..... 3.50

Braised red cabbage 3.50 French fries 3.50

Duck fat roasted potatoes 3.50

DESSERTS

Caramelised brioche bread & butter pudding, custard

Christmas pudding, homemade brandy sauce

Tiramisu – a classic Venetian dessert with coffee liqueur, mascarpone light sponge

Chocolate praline tart, blackcurrant ice cream

Selection of ice creams & sorbets

Rustic artisan cheese board with biscuits, celery & spiced plum chutney

CAFÉ

Coffee & mince pies

LITTLE PEOPLE 12 AND UNDER 25.95
UNDER 4'S EAT FREE

