



CHRISTMAS DAY MENU 2018

On Arrival.... Complimentary Glass of Prosecco

STARTERS

Parma Ham with Chestnut Stuffing, Fig Glaze on Walnut Toast
Sea Trout Gravlox with Pickled Cucumber, Beetroot on Crisp Rye Toast
Rudolph Salad, Pickled Cabbage, Celery Salted Walnuts, Apples & Cranberries

FISH COURSE

Steamed Fillet of Plaice with Sugar Snap Peas & Orange Butter Sauce
Fishless for Vegetarians

Mojito Shot/ Non alcoholic Mockito

MAIN COURSE

Roasted Turkey with all the Trimmings
Roast Striploin Beef with all the Trimmings
Artic Char, Brown Shrimps, Smoked Butter, Pickled Cockles & Dauphinoise Potatoes
Pumpkin & Feta Tart with Dauphinoise Potatoes & Water Cress (v)

DESSERT COURSE

Traditional Christmas Pudding, Brandy Sauce
Baileys & Chocolate Torte with Cream
Poached Pear & Almond Cheesecake
(For Kids – Spiced Banana Cake & Butterscotch Sauce)

Cheese Board to Share

TO FINISH ...

Black Cherry & Chocolate Truffles
Tea or Coffee



£72 per person, Children under 12years £36

£25 deposit per person on booking please

We don't add any service charge to your bill, this is down to your discretion

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol, please ask a member of staff for further information. (v) = made with vegetarian ingredients.