

# Christmas Day

Sitting Times - 12-2.30pm

## Starters

*Artisan breadbasket for the table.*

**Honey Roasted Parsnip Soup**

*Toasted hazelnut salsa. (v)(n)*

**Pan Fried Scallops**

*Peas a la francias, pea shoot salad.*

**Braised Beef Ragu**

*Pappardelle pasta, shaved parmesan.*

**Woodland Mushrooms**

*Port and cheddar sauce, crusty toast. (v)*

**Vegan Vegetable Samosa's**

*Mango chutney, Indian salad. (vg)*

## Mains

**Our Festive Carvery**

*Traditional turkey, roast pork, premium roasted beef, honey roast sausage, rosemary infused lamb, cauliflower cheese, garlic potatoes, yorkie puddings and a rich beef stock gravy.*

**Whiskey Glazed Shallot Tart Tatin**

*Selected carvery vegetables, vegetable gravy. (v)*

**Vegan Vegetable Tart**

*Selected carvery vegetables, vegetable gravy. (vg)*

## Dessert.

**White Chocolate and Raspberry Eclair**

*Raspberry ripple ice cream. (v)*

**Christmas Pudding**

*Cherry compote, brandy sauce (n)*

**Ferrero Rocher Cheesecake**

*Vanilla ice cream, hazelnut praline (N)*

**Duo of Ice Creams**

*Oreo wafer, fruity compote.*

**Vegan Vanilla Ice Cream**

*Dusted fruit salad, fruit coulis. (vg)*

**Adults £80 per head • Children £50 per head**