

Christmas Day

Sitting Times - 12-3pm

Starters

Artisan bread basket for the table.

Jacket Potato Soup

loaded with crispy bacon, cheddar cheese and sour cream.

Bang Bang Crispy Prawns

nestled on an oriental salad with prawn crackers.

Baked Camembert

with a festive cranberry compote and rosemary focaccia.

Bourguignon Woodland Mushrooms

on brioche toast with a truffled rocket salad.

Vegan Vegetable Spring Rolls

with sweet chilli sauce and a dressed salad.

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.

Blue Cheese and Button Mushroom Risotto

topped with a toasted walnut crust. (v)

Vegan Sausage Roll

with a spiced cranberry compote served with advised carvery vegetables and a vegan gravy.

Dessert

Chocolate Bavaiois

with a boozy cherry compote and crispy honeycomb.

Christmas Pudding

complemented with brandy sauce and a fruit compote.

Sticky Toffee Pudding

with vanilla ice cream and a caramelised banana.

Duo of Bennetts Ice Creams

with a crispy wafer.

Vegan Vanilla Ice Cream

with a fruity compote.

Christmas Day - Adults £89.95 per head - Children £49.95 per head

Christmas Fayre

Starters

Freshly Made Soup of the Day

served with crusty bread and butter.

Spiced Chicken Satay

on a toasted peanut salad drizzled with a peanut sauce.

Smoked Salmon and Lemon Risotto

with a baby watercress salad.

Classic Chicken Liver and Brandy Pate

served with crispy croutes and red onion jam.

Vegan Vegetable Spring Rolls

with sweet chilli sauce and a dressed salad.

Mains

Our Festive Carvery

traditional turkey, roast pork, premium roasted beef, honey roast gammon, pigs in blankets, cauliflower cheese, garlic potatoes, yorkie puddings and a rich beef stock gravy

Vegan Sausage Roll

with a spiced cranberry compote served with advised carvery vegetables and a vegan gravy.

Spiced Roasted Cauliflower Steak

*accompanied with carvery vegetables and a vegetable gravy. (v)
(please pre order on arrival, allow 15 minutes cooking time)*

Dessert

Bramley Apple and Cherry Crumble

served with a morello cherry ice cream

Fruits of the Forest and Sherry Trifle

topped with shaved chocolate.

Classic Baileys Crème Brulee

served with buttery short bread biscuits.

Christmas Pudding

complemented with brandy sauce and a fruit compote.

Duo of Bennetts Ice Creams

with a crispy wafer.

Vegan Vanilla Ice Cream

with a fruity compote.

Christmas fayre – adults £22.95 children - £17.95

Single course festive carvery - adults £16.95 – children £12.95