



Christmas day menu

STARTERS

Wild mushroom & tarragon soup (V)

Goat's cheese & caramelised onion tartlet served with mixed leaves & a fresh basil pesto dressing

Chilled fan of Melon with strawberries, orange & mint syrup (V)

smoked salmon, King prawn & avocado salad with A citrus crème fraiche dressing

MAINS

Traditional roast turkey with all the trimmings

Roast topside of Beef with Yorkshire pudding

Seared fillet of salmon on saffron mashed potatoes with A creamy watercress sauce

Wild Mushroom risotto with parmesan shavings (V)

(All served with roast potatoes & seasonal vegetables)

DESSERTS

Traditional Christmas pudding served with brandy sauce (+)

White chocolate & raspberry cheese cake

Selection of fine English cheeses & biscuits

Warm chocolate fondant & vanilla ice cream

To finish

Fresh filter coffee & chocolate truffle

£67.50 pp / Children £33.75 (over the age of 12 classed as an adult)

Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. Full allergen information will be available from late November to allow you to confirm your booking. The information available is, to the best of our knowledge, correct, however is subject to change between the time of advance booking and the time of dining. †Contains alcohol, (v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.