



Food served Thursday 25th December 12:00pm - 3:00pm





CHRISTMAS DAY

STARTERS

Scottish Smoked Salmon - celeriac & crab remoulade, apple, fennel & dill salad (GF) Selection Of Cured Italian Meats - roasted red peppers, baby mozzarella, basil leaves & balsamic glaze Brie & Roasted Red Onion Marmalade Tart - Balsamic Glazed & Petit Salad Leek & Potato Soup- rosemary & garlic focaccia (V)

TO FOLLOW

Queenie Scallops Baked in Shell **or** Lemon Sorbet & Fresh Zests (V)

MAIN COURSES

Roasted Buttered Turkey Breast - Sourdough & Sage Stuffing, Chipolatas Wrapped In Bacon & Redcurrant Tus

Thick Cut British Sirloin - Red Wine, thyme & Wild Mushroom Jus

Grilled Halibut Steak- lobster cream (GF)

Chestnut, Sweet Potato & Cranberry Roast (Ve)

All served with Roast Potatoes, Braised Red Cabbage, Sage Buttered Brussel Sprouts, Honey Roasted Carrots & Parsnips, Panache of Vegetables, Green Beans, Sugarsnaps, Leeks, Cabbage, Creamed Mash, Yorkies

DESSERTS

Traditional Christmas Pudding - Brandy Sauce & Berry Compote

Chocolate & Vanilla Cheesecake - Rum & Raisin Ice Cream

Selection of British Cheese - Cheddar, Stilton, Brie, Grapes, Celery, Chutney & Crackers

Tarte Au Citron - Lemon creme Fraiche & Citrus Syrup

Handmade Chocolate Truffles

ADULT: £100.00 / CHILDREN: £65.00

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