

CHRISTMAS DAY MENU

CAULIFLOWER AND MATURE CHEDDAR SOUP, GARLIC AND THYME CROUTONS, SERVED WITH SODA BREAD (V) (GFO)

ROASTED DUCK BREAST WITH CELERIAC MASH, SERVED WITH AN APPLE JUS (V)

MULLED WINE POACHED PEARS, ROQUEFORT AND WALNUT DRESSED SALAD (V) (GF)

SMOKED SALMON MOUSSE WITH GUACAMOLE, SERVED WITH A TOMATO AND RED PEPPER SALSA (GF)

ROAST TURKEY BREAST SERVED WITH A CRANBERRY, ORANGE AND SAGE STUFFING AND PIGS IN BLANKETS (GFO)

ROAST SIRLOIN OF BEEF SERVED WITH A PORT WINE GRAVY AND HOMEMADE YORKSHIRE PUDDING (GFO)

VEGETABLE WELLINGTON SERVED WITH AN ONION GRAVY (V)

FILLET OF PLAICE WITH ROAST FENNEL AND CHERRY TOMATOES (GF)

ALL SERVED WITH ROAST POTATOES & SEASONAL VEGETABLES

TRADITIONAL CHRISTMAS PUDDING SERVED WITH A BRANDY SAUCE (V) (GFO)

ST CLEMENT POSSET CANDIED ORANGE AND SHORTBREAD BISCUIT (V) (GFO)

CHOCOLATE PANETTONE PUDDING SERVED WITH A VANILLA CUSTARD (V)

BAILEYS TIRAMISU (V)

A SELECTION OF BRITISH AND CONTINENTAL CHEESES SERVED WITH ONION CHUTNEY, GRAPES AND SAVOURY CRACKERS (GFO)

FINISH IT ALL OFF WITH A DELICIOUS COFFEE AND A MINCE PIE

£52 PER PERSON