



Christmas Day

£62 per head, deposit of £20 per person required

1st sitting 12pm for 12.30pm

2nd sitting 3.45pm for 4.15 pm

Starters

Roasted fillet of beef (served pink) in a Yorkshire pudding with horseradish cream, red wine sauce and crispy onions

Trio of stuffed scallops (spinach and garlic, tomato and sage, caramelised ginger) on three flavoured veloutés

Home smoked chicken pate, caramelised apple, sweet onion chutney and toasted homemade bread

(V) Sundried tomato pesto scotch quails egg on Parmesan and basil egg whites, with crisp bread wafers

Main course

Roasted crown of turkey, giant Yorkshire pudding, roast potatoes, bacon wrapped chipolata, trio of vegetables, black pudding stuffing and turkey gravy

Baked salmon roulade stuffed with garlic, lemon grass, ginger, seaweed and a hint of chilli. Rolled in sesame seeds with a drizzle of soy sauce and pickled vegetables

Fillet steak Wellington (served pink) filled with Parma ham, spinach and a little French mustard, vegetables, fondant potato and homemade bernaise sauce

(V) Homemade ravioli with a stuffing of ricotta, Parmesan, pine nuts and basil. Mushroom velouté and Parmesan shavings



Dessert

Christmas pudding, caramelised orange and grand mariner sauce,
whipped cream

Chefs duo of chocolate

Warm apple puff pastry tart, dessert wine 'fluff', vanilla ice cream

Roasted figs, Stilton cheese, quince jam, walnut whipped cream and a
shot of dessert wine

Followed by coffee and nibbles

Children's menu (12 and under)

£25 per child, deposit of £10 per child required

Starter

Yorkshire pudding with roast fillet of beef and gravy

(V) Homemade tomato soup with bread and butter

Main course

Traditional roast turkey with all the sides

Dessert

Selection of ice creams

Chefs duo of chocolate