

# CHRISTMAS DAY

AVAILABLE 25<sup>TH</sup> DECEMBER



**3 courses**  
Coffee & petit  
fours to finish  
**£70\***

## STARTERS

**Roasted tomato & basil soup**, basil oil, sun-blushed tomatoes & thyme sprig. Toasted housemade rosemary & seasalt focaccia **VE • GFO**

**Zesty chimichurri skewered prawns**, chargrilled lime, roquette salad

**Honey glazed pork belly strips with soy and chilli**, on a bed of roquette with spring onions, chilli and pickled onion **GFO**

**Rosemary baked Camembert**, warm toasted focaccia and cranberry sauce **V**

## MAINS Additional family serve vegetables selection available on the table

**Roasted Turkey & all the trimmings**, crispy roast potatoes, maple roasted carrots & parsnips, braised red cabbage, Brussels sprouts, pigs in blankets, cranberry sage & onion stuffing and rich gravy **GFO**

**10oz chargrilled ribeye steak**, roasted Hasselback potatoes, rocket salad and salsa verde **GFO**  
Served medium (medium well available on request)

**Squash, lentil & almond wellington**, crispy roast potatoes, maple roasted carrots & parsnips, beer roasted sweet onion, braised red cabbage, Brussels sprouts, cranberry sage & onion stuffing and rich vegan jus **VE**

**Atlantic salmon**, oven baked served with salsa verde, sautéed crushed new potatoes & Brussels sprouts

## DESSERTS Vegan option available on request

**Spiced plum Christmas pudding**, brandy sauce

**White forest roulade**, meringue, winter berries, white chocolate

**Indulgent & creamy vanilla cheesecake**, rich chocolate sauce **GF**

**Cheese & biscuits**, mature Cheddar, Stilton, and Camembert with grapes, celery & real ale chutney

## TO FINISH

**Freshly ground coffee & petit fours**

## CHILDREN (UNDER 12) £32.50

Either ½ portions of the dishes above or order from our children's menu



**V VEGETARIAN DISHES VE VEGAN DISHES GF NO-GLUTEN CONTAINING DISHES**

Some dishes may contain or have traces of nuts, dairy or gluten. Please ask a team member for our list of allergens.

Our kitchen is an environment where gluten containing ingredients and other allergens are used. Whilst every care is taken during the preparation of your food, we cannot guarantee that NO cross contamination has occurred or that your food is completely free from traces of any of the allergens that may be present in our kitchen. Scan the QR code for allergen info.

A discretionary service charge of 10% will be added to your bill. 100% of all tips go to the team. \*We require a 50% deposit to secure booking. PBI