

Christmas Day Menu

£74.95 / Children £54.95pp

Pre order required 4 weeks before. Options may change without notice.

Tomato & red pepper soup served with warm crusty bread (vg) (gf option)

North Atlantic prawns & smoked salmon (gf option)

Layers entwined with leaves, pate & cucumber embroidered with a dill & lemon mayonnaise.

Mediterranean cured meat selection

Served on a Parmesan & balsamic dressed salad accompanied with ciabatta.

Chilled melon (vg) (gf)

A collection of melon, fresh fruits topped with sorbet and drizzles.



Hand carved turkey (gf option)

Served with the traditional accompaniments, Yorkshire pudding & jug of gravy.

Loin of cod (gf)

Oven baked leek wrapped cod loin served on mashed potatoes draped in a green pea sauce.

Roast lamb (gf option)

Served with dauphinoise potatoes held in a minted red wine gravy topped with Yorkshire pudding.

Nut roast

Oven roast nut roast topped with roasted parsnip sat on potato & celeriac dauphinoise held in a cranberry gravy (v) (vg option)

Ramano Pepper (vg) (gf)

Filled with straw vegetables held in a tomato sauce served on potato & celeriac dauphinoise held in a leek & potato sauce.

All served with a medley of vegetables



Traditional Christmas pudding served with brandy soaked fruits & brandy custard (v) (gf option) (vg option)

Individual Sherry trifle

Chocolate rich dessert dressed with all the trimmings

Raspberry & Pink Gin Cheesecake (vg) (gf)

British cheese plate (gf option)

Garnished with crackers, grapes & chutney.

