



CHRISTMAS DAY MENU

STARTERS

BROCCOLI & LEEK SOUP

HERB CROUTONS, ROASTED PUMPKIN SEEDS (VG & GF ON REQUEST)

SMOOTH DUCK LIVER & ORANGE PATE

WARM BAGUETTE, POMEGRANATE & PICKLED CUCUMBER SALAD (GF ON REQUEST)

GOAT'S CHEESE & CARAMELISED ONION ARANCINI

ROASTED BEETS PUREE, ROCKET, BALSAMIC

CLASSIC PRAWN COCKTAIL

PRAWNS, BABY GEM, AVOCADO, MARIE ROSE SAUCE

MAIN COURSE

ROAST BREAST OF TURKEY

PIGS IN BLANKETS, GARLIC & HERB ROASTED POTATOES, HONEY ROASTED CARROTS & PARSNIPS, BUTTERED SPROUTS, SPICED RED CABBAGE, CHESTNUT, SAGE & CRANBERRY STUFFING, TURKEY GRAVY (GF)

PAN FRIED SEABASS

WITH LEMON, GARLIC & HERB SAUCE, ROASTED NEW POTATOES, BUTTERED GREENS, FENNEL (GF)

MUSHROOM & STILTON PARCEL

GARLIC & HERB ROASTED POTATOES, HONEY ROASTED CARROTS & PARSNIPS, BUTTERED SPROUTS, SPICED RED CABBAGE (V)

DESSERT

CHRISTMAS PUDDING

BRANDY SAUCE

CHOCOLATE FONDANT

TOFFEE FUDGE ICE CREAM (GF)

WARM PEAR & GINGER CRUMBLE CAKE,

VANILLA ICE CREAM (VG)

LEMON SORBET

BERRIES

CARAMEL LAYERED CHEESECAKE

COFFEE/TEA & MINCE PIE

