

CHRISTMAS DAY

STARTERS

Hot smoked salmon bruschetta with avocado crème fraiche & togarashi spice

Tiger prawns with nduja butter and grilled ciabatta

Roasted mushrooms, cauliflower pakora, cranberry and chilli chutney

Slow roasted duck leg, carrot & cucumber salad, bang bang dressing

MAINS

Herby roasted bronze Turkey served with pigs in blankets, roasted potatoes and root vegetables, sprouts, Yorkshire pudding and rich gravy

Grilled beef rump tournedos served with pepper cream sauce and Christmas vegetables

Seabass, chorizo & prawn paella, crispy kale, miso butter

Portobello mushroom & spinach pastry pithivier with sunflower seed pesto, roasted root vegetables & potatoes

Slow braised venison haunch with smoked bacon, shallots, horseradish mash and shredded greens

DESSERTS

Traditional Christmas pudding with brandy sauce and brandy butter

Vanilla Cheesecake with black forest kirsch cherries and white chocolate flakes

Salted caramel and chocolate slice with vanilla ice cream

Cheeseboard – Baron Bigod, Cropwell Bishop Blue with crackers and apple and plum chutney

CHRISTMAS DAY

£79.95

3 courses

STARTERS

SMOKED SALMON	
TIGER PRAWNS	
ROASTED MUSHROOMS	
DUCK LEG	

MAINS

TURKEY	
BEEF RUMP	
SEA BASS	
MUSHROOM PITHIVIER	
VENISON	

PUDDINGS

CHRISTMAS PUDDING	
CHEESECAKE	
CHOCOLATE SLICE	
CHEESEBOARD	

Cancellation Policy Christmas Day

If cancelled before 14th December the full amount can be transferred for use on another date.

If cancelled after 14th December a cancellation fee of £20 per person will be charged and the remaining balance can be transferred for use on another date up to 31 March 2023.