



## Christmas Day Menu

Glass of Bubbly on Arrival

### To Start

CELERIAC, HAZLENUT & TRUFFLE SOUP  
served with warm ciabatta (VE)

DUCK LIVER & PORT PATE  
toasted artisan bread, spiced fruit chutney

SHALLOT TART TATIN (V)  
Rocket, Honey Roasted Figs

PAN-SEARED SCALLOPS  
Butternut Squash Purée, Apple, Chestnuts, Crispy Pancetta

### Main Course

ROASTED TURKEY CROWN  
Pork & Cranberry Stuffing, Roasted Potatoes, Sautéed Cabbage,  
Brussel Sprouts, Honey Glazed Carrots & Parsnip,  
Pigs in Blankets, Pan Gravy

ROASTED TOPSIDE OF BEEF  
Roasted Potatoes, Sautéed Cabbage & Pancetta, Brussel Sprouts,  
Honey Glazed Carrots & Parsnip, Pigs in Blankets,  
Yorkshire Pudding, Pan Gravy

PORTOBELLO MUSHROOM, CHESTNUT,  
WALNUT & SPINACH WELLINGTON (VE)  
Roast Potatoes, Brussel Sprouts, Honey Glazed Carrots & Parsnips,  
Sautéed Mushrooms, Onion Gravy

GRILLED SEA BASS FILLETS  
Herb Crushed Baby Potatoes, Glazed Green Beans,  
with a King Prawn, Chive & Champagne Butter Wine Sauce

### Dessert

CHRISTMAS PUDDING  
Brandy Sauce

ALMOND CHRISTMAS TRIFLE  
Spiced Pear & Mulled Wine Jelly

CHEESE BOARD  
A selection of cheese, grapes, celery & red onion chutney

WHITE CHOCOLATE & AMARETTO CHEESECAKE  
Toasted Almond Brittle, Chantilly Cream

### TO FINISH

Fresh Coffee, Tea  
Luxury Macaroons

### Adults £79.95 Per Person

Gluten Free & Vegan options available on request

Some of our dishes may contain nuts & other allergens.  
Please ask a member of staff for more details.