



CHRISTMAS DAY MENU



AMUSE BOUCHE

Spiced butternut squash velouté, red pepper coulis,
parmesan croutons, finished with chives



TO START

Smoked chicken, pork & apple terrine, spiced apple chutney,
croutes, mixed baby leaves, herb oil

Herb crumbed Rosary ash goats cheese, beetroot & onion marmalade,
candied walnuts, mixed baby leaves

Prawn, smoked salmon, crayfish & avocado timbale,
lemon & dill mascarpone, micro herbs

Bresaola salad, slices of air dried beef, marinated olives,
sundried tomatoes, rocket leaves, parmesan crisps

Home smoked halibut, lightly pickled baby vegetables,
dressed frisée lettuce



Champagne sorbet & pear granita



**ALL OF OUR FOOD IS FRESHLY MADE ON THE PREMISES, AT BUSY TIMES THERE MAY BE A DELAY
(PLEASE BEAR WITH US!)**

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL FOR ALL TABLES DINING INSIDE.



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THE MAIN EVENT



Traditional roast breast & leg of free range turkey, sage & cranberry stuffing, pigs in blankets, seasonal vegetables, roast potatoes, bread sauce, cranberry jelly & roast gravy

Pan roasted loin of local venison, mini cottage pie, spiced braised red cabbage, blackberry jus

Pan seared wild sea bass fillets set on a dill & spring onion potato cake, samphire, lemon & parsley king prawns with a bisque cream sauce

Bacon wrapped breast of guinea fowl, confit leg, seasonal vegetables, thyme & garlic fondant potato, redcurrant & juniper glaze

Wild mushroom, spinach & goats cheese arancini, marinated & roasted red peppers, crispy leeks, herb oil



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DELICIOUS HOMEMADE DESSERTS

Christmas pudding, brandy cream sauce, vanilla ice cream

Belgian dark chocolate torte, peanut brittle,
chocolate semi fredo, raspberry coulis

Raspberry & vanilla crème brûlée, winter berries & lemon shortbread

Mulled rum & raisin bread & butter pudding, spiced ginger ice cream

Selection of five local cheeses, fudges biscuits,
quince jelly, chutney & grapes



Selection of petit fours, tea & coffee

Adult £79.99

Children £44.99



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