

CHRISTMAS DAY 7 COURSE MENU

Arrival drinks , Soft drink, 175ml house wine, Prosecco or a Draft beer.
On the table Bottle of house wine for 2, crackers and poppers.

Selection of canapés

Cup of Winter Veg soup

Starter

Game terrine with Chutney and a crusty roll.

Caramelised onion and mushroom tart with side salad.

Fish trio`-Trout gravlax, prawn cocktail, Mackerel pate with granary bread.

Main

Turkey crown sliced

Sous vide Sirloin steak joint

Pan fried Salmon

Cauliflower steak in conf garlic

With

Roast potatoes, Cream Mash, Roast parsnips, carrot and swede mash,
Brussels cooked in bacon, savoy cabbage, petit pois,
pig in blanket and home made yorkshire pudding.

Refresher

Sorbet

Dessert

Christmas pudding with brandy butter, custard or cream.

Apple crumble with custard, ice cream or cream.

Fresh fruit salad

Cheese and biscuits

To finish

Warm mince pie with a cup of tea or coffee

With chocolate mints

£96 per person £48 for a child.

50% non refundable deposit on booking

1 sitting only 1pm

