



Christmas Day Menu

25 December 2017, 6 courses £74.95 per person

Amuse Bouche

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Starters

Homemade lobster bisque, served with rustic bread

Slow roasted pork belly with crispy crackling on a bed of root veg and yoghurt salad, finished with red wine sauce

Baked garlic mushrooms topped with blue cheese and olives. Served on a bed of rocket, shallots and roasted vine cherry tomatoes (V)(GF)

Sautéed garlic king prawn cocktail served with a mixed salad, Rose Marie sauce and parmesan flakes

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Sorbet with strawberry topped with Prosecco

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Main Courses

Traditional roast turkey served with sage & onion stuffing, pigs in blankets, roast potatoes, Yorkshire pudding & finished with cranberry sauce

8oz fillet of beef, pomme gratin, grilled mushrooms, vine cherry tomatoes and finished with a red wine sauce

Honey roasted salmon in cranberry, orange and ginger sauce with sautéed new potatoes

Stuffed peppers with mixed grilled vegetables, garlic rice, finished with a light Pomodoro sauce (V)(VG)(GF)

(All mains come with Brussel sprouts, carrots and parsnips)

Desserts

Traditional Christmas pudding served with brandy custard

Truffle torte topped with a gold shimmering profiterole

Trio berry amore (GF)

Selection of cheese, grapes and biscuits

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Coffee or tea with Ferrero Rocher and mince pie

Have a Merry Christmas and a Happy New Year