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Christmas Day Menu

25 December 2021, 6 courses £74.95 per person

Amuse Bouche

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Starters

Homemade lobster bisque soup (gf available)

(Served with rustic bread & butter.)

Formaggi di Capra (v)(gf)(ve-available)

(Garlic mushroom topped with goat cheese, on a bed of rocket salad & balsamic glaze)

Grilled Avocado (ve, gf)

(Topped with bruschetta on a bed of rocket salad and drizzle with fine olive oil)

King Prawn & smoked salmon salad

(On a bed of crispy salad, Marie Rose sauce & ciabatta)

Beef Tataki

(Lightly seared beef carpaccio with a Japanese ponzu sauce)

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Sorbet with Strawberry puree topped with Prosecco

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Main Courses

(All mains come with roasted vegetables on the side)

Traditional Roast Turkey

(Sage and onion stuffing, pigs in blankets, roast potatoes, Yorkshire pudding, gravy & cranberry sauce.)

6oz Fillet Steak (gf)

(Accompanied with dauphinoise potatoes, grilled mushroom, cherry wine tomato & blue cheese sauce)

Stuffed Courgette (gf) (ve)

(Courgette filled with mushrooms, onions & green beans. Served with crushed new potatoes)

Baked Parmesan Salmon

(Served with creamy mushroom pappardelle)

Roast Pork Belly

(Served with mashed potato, baby carrot & red wine sauce)

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Dessert

Cheese Board (gf available)

(Brie, Cheddar and Stilton cheese served with biscuits and grapes.)

Traditional Christmas pudding

Belgian chocolate cheesecake (gf)

Crème Brûlée

Black forest gâteau

***Tea and coffee with Ferrero Roche and mince pie**