

CHRISTMAS DAY

ADULTS £74.95 CHILDREN'S £34.95

*YOUR MEAL WILL BEGIN WITH A COMPLIMENTARY GLASS OF PROSECCO
AND FINISH WITH MINCE PIES SERVED ALONGSIDE TEA OR COFFEE.*



STARTERS

Cheese Soufflé

Twice baked mature cheddar soufflé,
apple & watercress salad, balsamic

Chicken Liver Parfait

Smooth parfait, cornichons, rocket salad,
toasted fig bread

Prawn & Avocado Bloody Mary Cocktail

Prawns, avocado & iceberg in Marie Rose
vodka dressing topped with king prawns,
lemon & rye bread

Lobster Thermidor

Half lobster in a rich
thermidor sauce,
fennel salad

Parsnip Soup VG

Parsnip soup, ciabatta
croutons & crusty bread



MAINS

Roast Norfolk Turkey

Served with all the festive trimmings
VEGETARIAN OPTION AVAILABLE

8oz Fillet GF

Cooked to your liking, with a choice of 2 sides
& your favourite sauce

10oz Sirloin or Ribeye GF

Cooked to your liking, with a choice of 2 sides
& your favourite sauce

Salmon Wellington

Salmon fillet & mushroom duxelle in a rich
puff pastry case, served with dauphinoise
potatoes, tenderstem broccoli & champagne
cream sauce

Pork Belly

Braised & rolled pork belly served with
wholegrain mustard mash, pear & apple
compote, pork gravy

Pumpkin Tortellini V

Pasta filled with pumpkin, brown butter
& sage sauce, parmesan, amaretti & rocket



DESSERTS

Christmas Pudding V

Classic fruit sponge with festive spices,
served with brandy cream

Caramel Apple Pie

Shortbread pastry filled with granny smith
apples in a buttery caramel & toffee custard,
vanilla ice cream

Festive Crème Brûlée

Vanilla & cinnamon set cream, caramel
topping, winter berries, shortbread



Chocolate Fondant

Rich smooth pudding with an oozy chocolate
centre, kirsch cherries, vanilla ice cream

Cheese Soufflé

Twice baked mature cheddar soufflé, pear
& apple compote, toasted fig bread

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN



IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT,
PLEASE INFORM A MEMBER OF STAFF OR ASK FOR MORE INFORMATION.