

CHRISTMAS DAY

ADULTS £59.95 CHILDREN'S £29.95

*COMPLIMENTARY GLASS OF PROSECCO

STARTERS

Prawn & Lobster Cocktail (€5 SUPPLEMENT)

Lobster shell, prawn & iceberg filling topped with fresh lobster, Bloody Mary dressing

Baked Figs N V GF

Goats cheese & walnut salad, honey dressing

Duck Liver Parfait GF

Smooth duck liver parfait, cherry compote

Cheese Soufflé V

Twice baked cheddar soufflé, rocket salad, balsamic glaze

Beetroot Gravadlox GF

Cured salmon in beetroot, pickled cucumber & horseradish cream

*All tables will receive a selection of Artisan breads with butter

MAINS

Christmas Turkey

Roast potatoes, pigs in blankets, stuffing, honey glazed root vegetables, buttered savoy cabbage, gravy

VEGETARIAN OPTION AVAILABLE

8oz Fillet Steak (€5 SUPPLEMENT) or

12oz Ribeye (€5 SUPPLEMENT)

Served with Koffman gratin, green beans, mushroom & brandy sauce



Cod Loin

Oven roasted cod loin, brown shrimp & samphire risotto, pesto cream

Mushroom Calzone V

Filled with wild mushrooms, goats cheese, spinach & truffle, served with a winter herb salad

Chicken Supreme GF

Marinated in Riesling wine, slow cooked in cream & tarragon sauce garnished with muscat grapes, served with creamy koffman gratin & green beans

DESSERTS V

Christmas Pudding

Classic fruit sponge with festive spices, served with brandy cream

Chocolate Fondant

Rich sponge pudding with oozy chocolate centre, served with vanilla pod ice cream

Festive Crème Brûlée

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

Tiramisu

Classic Italian pudding rich with mascarpone cream & coffee, served with Chantilly cream & raspberries

Brie de Meaux N

Considered the finest brie, served with fig chutney & walnut bread

N

CONTAINS NUTS

GF

GLUTEN FREE

GF A

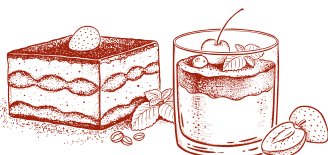
GLUTEN FREE ALTERNATIVE AVAILABLE

V

VEGETARIAN

VG A

VEGAN OPTION AVAILABLE
PLEASE ASK RESTAURANT



ALLERGENS

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