

# CHRISTMAS DAY

ADULTS £62.95 • CHILDREN £29.95 (UNDER 12'S)

\*COMPLIMENTARY GLASS OF PROSECCO

## STARTERS

### Wild Mushroom Soup

Served with garlic croutons

### Smoked Salmon

Pickled cucumber & horseradish cream

### Double baked Cheese Soufflé

Vintage cheddar & chive veloute, rocket

### Festive Game Terrine

Whisky prunes & pickles

### Prawn & Lobster Cocktail

King prawns & lobster tail in a Bloody Mary dressing, iceberg, lemon (£5 SUPPLEMENT)

\*Bread basket for the table  
(rye bread, toasted brioche, soda bread)

## MAINS

### Christmas Turkey

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

VEGETARIAN OPTION AVAILABLE

### Rack of Lamb

Herb crusted, potato gratin, green beans, lamb gravy

### Dover Sole

Buttered jersey royals, tenderstem broccoli, lemon, caper & parsley sauce

### Mushroom & Sweet Potato Wellington

Hasselback potatoes, roasted root vegetables, gravy

\*Roast potatoes & roasted root vegetables for the table

## STEAKS

8oz Fillet (£8 SUPPLEMENT)

12oz Ribeye (£5 SUPPLEMENT)

SERVED WITH ONION RINGS, TOMATO, MUSHROOM, FRIES & PEPPERCORN SAUCE

## PUDDINGS

### Chocolate Fondant

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

### Christmas Pudding

Classic fruit sponge with festive spices, brandy cream

### Bailey's Cheesecake

Baked bailey's & white chocolate filling, buttery biscuit base, Chantilly cream & raspberries

### White Chocolate Crème Brûlée

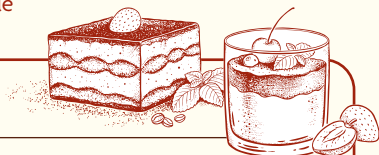
Rich set custard with white chocolate, caramelised sugar, shortbread biscuit

### Sticky Toffee Pudding

Served with silky toffee sauce, vanilla pod ice cream

### Brie de Meaux

Considered the finest brie, fig chutney & water biscuits



 CONTAINS NUTS  GLUTEN FREE  GLUTEN FREE ALTERNATIVE AVAILABLE

 VEGETARIAN  VEGAN OPTION AVAILABLE PLEASE ASK RESTAURANT



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