



Christmas Day

MENU

3 Course & canapes £80

STARTERS

All starters come with toasted bread

Carrot & coriander soup (pb) (v)

Prawn cocktail with Marie rose sauce

Duck parfait with chutney

Smoked salmon with cream cheese & dill

MAIN DISHES

Turkey breast served with all the trimmings: Chestnut & apricot stuffing, pigs in blankets, Yorkshire puddings, roast potatoes, seasonal vegetables, gravy & cranberry sauce.

Sea bass fillet with roasted new potatoes, poached egg & wilted spinach.

Braised blade of beef with horseradish mash, curly kale, mushroom & red wine sauce.

Caponata: aubergine, red onions, celery, plum tomatoes, raisins & pine nuts (v) (pb)

DESSERTS

Christmas pudding with vanilla ice cream (v)

Chocolate brownie with whipped cream or ice cream (v)

Apple & cinnamon crumble & a choice of custard or ice cream (v)

Christmas pudding sundae (v)

If you have any allergies, please talk to a team member. Dishes may not contain specific allergies, however, our food is prepared in areas where cross contamination may occur.

(v) vegetarian (pb) plant based

