Christmas Day

ADULTS £95.99 CHILDREN £49.99

STARTERS

Beef Tenderloin Tataki with Citrus-soy Dressing, Spring Onions & Toasted Sesame Seeds

Warm Ham Hock with Cider Cream Sauce, Served with a Toasted Gruyère Crostini

Honey-glazed Baked Camembert with Apple & Real Ale Chutney (V)

Seared Scallops in the Shell, Served with Cauliflower Purée & Parmesan Crisps

MAINS

Filet Mignon, Served with Thick Cut Chips, Asparagus Wrapped in Parma Ham & Merlot Jus

Roast Turkey with Duck Fat Roast Potatoes, Pigs in Blankets, Pancetta Sprouts, Honey-roasted Parsnips, Glazed Root Vegetables, Sage & Onion Stuffing and Pan Gravy

North Atlantic Monkfish, Served with Roast Baby New Potatoes, Wilted Creamed Spinach & Champagne Sauce (GFA)

Individual Mushroom & Celeriac Wellington, Served with all the Christmas Trimmings (V) (VeA)

DESSERTS

Brandy Flamed Rich & Fruity Christmas Pudding with Brandy Sauce (VeA)

Bramley Apple Crumble Tart with Warm Vanilla Custard (VeA) (GF)

Festive Pinecone - Milk Chocolate Mousse with a Salted Caramel Heart

Profiterole Cheesecake with Warm Chocolate Sauce and Vanilla Bean Ice Cream

(V) Vegetarian **(GF)** Gluten Free **(VeA)** Vegan Option Available **(GFA)** Gluten Free Option Available

Please advise of any allergies or any specific dietary requirements. We do our best to accommodate everyone.