

Christmas Day Menu

Monday 25th December 2017 – served noon – 3pm



APERITIF

Glass of Champagne on arrival



STARTER

Camembert Fondue (v)

Encased in a crusty bread roll with marinated olives
& sun blushed tomatoes

Gravadlax

With mixed leaves and a cucumber & fennel sorbet

Ham Hock Terrine

With piccalilli, salad garnish and crusty bread



MAIN COURSE

Served with a bottle of house red or white between 2 persons

Roast Turkey

With bacon wrapped chipolata, chestnut stuffing,
roast potatoes and sage gravy

Slow Roasted Fillet Steak Wrapped in Parma Ham

On a bed of creamy mashed potatoes and buttery savoy cabbage
With a wild mushroom sauce

Seabream Fillets

On a bed of crushed baby potatoes and wilted spinach with
tenderstem broccoli and a brown shrimp beurre blanc

Mixed Nut and Lentil Roast (v)

With roasted potatoes, seasonal vegetables and vegetarian gravy



DESSERT

Christmas Pudding

With brandy sauce

Baileys & Honeycomb Cheesecake

With salted caramel ice cream

Buttermilk Panna Cotta

With doughnuts and raspberry jelly

Cheese & Biscuits

A selection of English and French cheeses



AFTER

Fresh coffee and warm mince pies

£75 per person • U12's £30 per person

Booking, £20 Deposit and Pre-Order essential