

CHRISTMAS MENU

STARTERS

SEA SCALLOPS VOL-AU-VENT

Pan-seared sea scallops in flaky puff pastry, with garden peas, roasted cherry tomatoes and cognac lobster velouté.

PIGS IN BLANKETS & BUTTERNUT SQUASH SOUP

Crispy pigs in blankets with silky cinnamon-infused butternut squash soup, artisan bread and butter.

DUO OF MELON WITH MIDORI

Refreshing watermelon and honeydew with seasonal berries, lemon sorbet and a splash of Midori.

MAIN COURSE

TRADITIONAL TURKEY BALLOTINE

Succulent turkey with apricot, cranberry & apple stuffing, wrapped in pancetta and served with classic Christmas trimmings.

SLOW-ROASTED BRITISH SIRLOIN OF BEEF

Yorkshire pudding, roast potatoes, seasonal vegetables & red wine gravy.

ROASTED SALMON FILLET

Herb potatoes, sautéed leeks & Champagne, pomegranate and dill cream.

MUSHROOM & LEEK FILO PARCEL

Roast potatoes, seasonal vegetables & truffle-infused red pepper coulis.

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Rich & warming, served with indulgent brandy sauce.

WILD BERRY CRUMBLE

Juicy seasonal berries beneath a golden five-spice crumble, with vanilla ice cream or warm custard.

FESTIVE CHEESE PLATTER

A trio of carefully selected cheeses with artisan crackers, grapes & festive chutney.
All desserts are accompanied by a selection of festive gingerbread and traditional mince pies.

3 COURSE £49.99

UNDER 12'S £24.99