

Christmas
DAY MENU 2025
4 COURSE DINNER

ADULTS: £79.99 | CHILDREN: £40.99

ON THE TABLE

Selection of Crostinis

Smoked Salmon, Pulled Beef, Pea Purée and Goats Cheese

STARTERS

- Baked Ham Hock Pot with Sour Dough
- Grilled Goats Cheese with Cranberry Puree
- Celeriac, Hazelnut and Truffle Soup served with White Roll
- Smoked Salmon with Beetroot and Vodka Crème Fraiche

MAINS

- Slow Braised Beef Short Rib
- Roast Turkey Crown
- Pan Fried Sea Bass with a White Wine Sauce
- Mushroom Wellington with Apricot Lentil Stuffing

All served with Buttery Thyme Roast Potatoes, Steamed Brussel Sprouts, Honey & Rosemary Carrots and Parsnips, Medley of Root Vegetables, Pigs in Blankets and Chestnut & Cranberry Stuffing

DESSERTS

- Christmas Pudding with Brandy Sauce
- Rich Chocolate and Orange Tart with Clotted Cream
- Apple, Pear & Cinnamon Crumble with Vanilla Ice Cream
- Lemon Posset served with a Lemon Shortbread

TO FINISH

Coffee with Amaretti Biscuits