Christmas Day

4 COURSE MENU

£85 ADULTS | **£40** CHILDREN 12 AND UNDER

STARTERS

- Spiced Roasted parsnip soup served with homemade bread
- Baked garlic & Rosemary camembert with apple chutney and toasted ciabatta
- Ham hock & pea terrine with crusty sourdough
- Smoked salmon, crayfish and avocado cocktail

MAINS

All served with seasonal vegetables

- Braised rib of beef, with roasted garlic mash, served with baby onion red wine sauce
- Homemade Vegetable wellington (V)
- Salmon en croute stuffed with cream cheese & spinach, served with a champagne cream sauce
- Traditional turkey and roast ham

DESSERTS

- Traditional Christmas pudding with brandy sauce
- Homemade sticky toffee pudding served with chantilly cream
- Black forest roulade with a cherry compote
- Belgian chocolate mint gateau served with chantilly cream and chocolate sauce

Tea or coffee and mince pies