



# Christmas Day Menu

**FOR THE TABLE CHRISTMAS CRACKERS,  
BREAD BASKET & BUTTER**

## PRE-STARTER

**Mini Yorkshire Pudding**  
with Roast Beef & Horseradish with a Mulled Wine Shot

## SOUP COURSE

**Parsnip & Apple Soup (V)**

## STARTERS

**Roast Duck Breast**  
with Orange & Rosemary Potato Salad

**Goats Cheese & Fig Tart (V)**  
with Balsamic Berry Cherry Tomatoes

**Prawn & Lobster Cocktail**

## MAINS

**Traditional Roast Turkey**  
with our Homemade Chestnut Stuffing, Pig in Blanket,  
Seasonal Vegetables & Orange Brandy Cranberry Sauce in a Pastry Cup

**Nut Roast (V)**  
served with Seasonal Vegetables

## DESSERTS

**Christmas Pudding & Brandy Sauce**

**Honey Panna Cotta** with Almond Biscotti

**Profiteroles** with Toasted Marshmallow & Hot Chocolate Sauce

**Trio of Ice Creams (V)**

Honeycomb, Vanilla & Chocolate

**Wedge of Stilton & Digestive Biscuits** with Grapes & Glass of Port

**COFFEE & MINI MINCE PIE TO FINISH**

**£75 PER PERSON**

Under 12's - £35 / Unders 5's - free (Please book highchairs in advance)

Dairy free, gluten free & extra vegetarian choices available on request  
Please note we do not list all the ingredients. If you have any food allergies please feel free to discuss this with us in advance  
A non-refundable deposit of £25.00 person is required to confirm any booking. All menu selections and any special dietary requirements must be pre-ordered no later than 14 full days prior to the event.

Service charge not included - this is left to your discretion