

CHRISTMAS DAY 2024

£110.00 ADULTS £55.00 CHILDREN UNDER 12

STARTERS

Lobster Bisque (GF) indulgent and rich lobster bisque finished with brandy served with lobster meat, rouille & croûtons

Baked Stuffed Romaine Peppers (Veg) (GF) filled with a pomegranate, artichoke & herb tabbouleh with a spiced broad bean hummus

Pressed Game Terrine wild boar, venison, duck, chicken & pork liver pate, wrapped in bacon with red onion & ale chutney, watercress & tenderleaf salad & toasted breads

Duck 2 Ways smoked sliced breast of duck and duck leg bon bons served with an orange liqueur sauce

King Prawn & Crevette Bloody Mary Salad (GF) warm water crevettes & king prawns with a bloody mary style dressing

Grilled Asparagus & Smoked Salmon Hollandaise (GF) char grilled asparagus, Scottish smoked salmon, poached egg & fresh hollandaise sauce

MAIN COURSES

Christmas Day Carvery Service roast turkey, loin of pork, loin of venison, leg of lamb & festive ham

Our renowned selection of fresh vegetables, Yorkshire puddings, parsnips, stuffing, goose fat roast potatoes, Madeira wine gravy & all the trimmings.

Also available as a vegan option with Cranberry, Chestnut & Pumpkin Seed Nut Roast

Roast Monkish, Prawn & Saffron Stew (GF) oven roasted monkfish and king prawns finished in a brandied tomato & saffron stew served with sea greens, buttered new potatoes & asparagus spears

Fillet of Beef Wellington dry aged fillet with wild mushroom duxelle & english mustard wrapped in prosciutti ham & puff pastry. Served with Madeira gravy, dauphinoise potatoes & sautéed veg

Mushroom & Aubergine Suet Pudding (V) portobello & flat cap mushrooms layered with grilled aubergines & roasted fresh chestnuts bound in steamed vegetarian suet crust served with red wine & porcini mushroom gravy

DESSERTS FOR THE TABLE TO SHARE

Christmas Pudding flambéed at your table served with brandy sauce

Dessert Platter an assiette of individual desserts

Cheeseboard artisan platter of Oxford Blue, Continental & Classic English cheeses with vintage port, biscuits and fruit accompaniment

FRESHLY BREWED COFFEE OR MULLED WINE WITH MINCE PIES

A deposit of £55.00 per person is required to confirm your reservation.

Full payment is required by Sunday December 1st 2024. Bookings cancelled after this date will be charge at 100%

All weights shown are approximate before cooking. The European rule bit! 1lb = 454 g.

All prices include VAT at the current rate of 20%. Our kitchen contain all 14 allergen ingredients as outlined by the EU Directive (EU FIC 2014) Please ask for any allergy advice, we'll be happy to accommodate your requests.