

CHRISTMAS DAY MENU 2020

Adults £64.95, children under 12 £29.95

12pm or 3.30pm sittings in our Restaurant

2pm sitting in our Ballroom

Includes Festive Table & Christmas Crackers



Starters

- ★ Winter roast parsnip & cider soup, mulled wine reduction, freshly baked roll, salted butter (GF available)
Or Homemade roasted tomato & basil soup, freshly baked roll, salted butter (VE, GF available)
- ★ Crispy duck dumplings, Asian style salad with cucumber & bean sprouts, hoisin, plum sauce
- ★ Sautéed mushrooms in a creamy white wine & blue cheese sauce, garlic focaccia (GF available)
- ★ Smoked salmon, cream cheese & dill parcels, citrus dressed salad with sourdough croutes
- ★ Ham hock & smoked chicken terrine, pistachio nut salad, sweet apple & plum purée, served with mini multi grain loaf

Mains

- ★ Traditional roast turkey with lemon, parsley & thyme rub
- ★ Roast beef marinated in garlic & fresh herbs*
- ★ Slow roasted pork marinated in sage, rosemary & garlic with crackling & Bramley apple sauce*
- ★ Luxury nut roast with cashews & cranberries, mushroom & thyme sauce (ve)*
- ★ Oven baked salmon fillet, Champagne & watercress sauce, buttered baby potatoes, winter greens (GF)

*All the above served with a selection of delicately steamed seasonal vegetables, roast potatoes, honey roast parsnips, stuffing, home-baked Yorkshires, pigs in blankets, home-made gravy & sauces

Desserts

- ★ Bailey's crème brûlée with blueberry compote and shortbread
- ★ Traditional Christmas pudding, brandy sauce (VE, GF available)
- ★ Homemade warm chocolate brownie, salted caramel ice cream, rich chocolate sauce
- ★ Lemon meringue pie, fresh raspberry coulis, vanilla pod ice cream
- ★ Selection of fine cheeses, fruit chutney, biscuits
- ★ Award winning Italian gelato & sorbet. Pick your flavours on the day (VE available)

£10 deposit per person required to book.

Full payment & menu choices required by 30th November 2020.