

~ CHRISTMAS DAY ~

Prosecco on Arrival

STARTERS

Roasted Tomato and Aubergine Soup with Burrata Crust

Treacle Cured Salmon, Quail Eggs with Lobster Dressing

Pulled Pork and Haggis Bon Bons, Beetroot and Chilli Jam

Baked Pithivier of Goats Cheese with a Pickled Pear and Caramelised Walnut Salad



Cider and Maple Glazed Free Range Turkey with all the Trimmings

Fillet of Cornish Brill, Mussel and Corn Chowder

Roast Rump of Lamb, Sweet Bread Nuggets, Dauphinoise Potatoes

Wild Mushroom and Vegetable Wellington, Cauliflower Cheese Puree



Traditional Christmas Pudding with Brandy Sauce

Sticky Chocolate Brownie with a White Chocolate Cheesecake Cream, Poached Raspberries

Treacle Tart, Mulled Wine Spiced Oranges, Vanilla Sauce

Local Cheeses with Crackers and Homemade Bread



Coffee and Warm Mince Pies

£95 per head

50% deposit, per person, taken at time of booking

Non-refundable in the event of no-show or less than 7 days notice given to cancel

Half price for children under 12

Allergen information is available for all dishes. Please ask a member of our team for specific details before ordering

