

Christmas Day Dinner Menu

Champagne & Canapes

Starters

Roast winter root vegetable soup, topped with crispy onion

Panfried scallops served with a crispy bacon herb butter sauce

Beer battered mussels with salad leaf and a wasabi mayonnaise dip

Oven baked goats cheese, served with leaf salad and red onion & cranberry chutney

Mains

*Spinach & blue cheese macaroni bake
with salad leaf & garlic bread*

*Beef Wellington
finished with a creamy wild mushroom sauce*

Oven baked fresh half lobster served with a garlic white wine herb sauce

*Turkey breast stuffed with sausage meat wrapped with parma ham served with
bread sauce, sage & onion & sausage stuffing ball topped with cranberry jus*

All the above served with potato dauphanoise and seasonal steamed vegetables

*Slow roasted crispy peri peri style pork belly drizzled in sesame oil
served with mixed oriental vegetables & steamed Jasmine rice*

Desserts

Homemade Christmas pudding topped with brandy custard

Baileys chocolate cheesecake with a mixed berry compote

Cambodian style coconut rice pudding with a fruit compote

Homemade trifle with sherry jelly, brandy custard, and topped with chocolate cream

Cheese board selection

Tea or Coffees

All 5 courses with only £74.99 p.p. Childrens (6-12yrs) meals £29.99, 5yrs & under free

Pre-ordering required by Dec 18th Seated by noon on Dec 25th