

CHRISTMAS DAY

Adults 94.95, children 39.95

£15pp non-refundable deposit required to secure your booking
Full payment and pre-orders required by 1st December.

TO START

Creamed woodland mushroom, truffle oil, tarragon cream, warm bread and butter (*)

Tea smoked venison, orange & pine nut salad and honey & mustard dressing (NGCI)

Twice baked Stilton, Cheddar & walnut souffle, pickled beets and watercress

Prawn, queenie scallop & crayfish tail cocktail, Marie-Rose sauce, lemon and granary bread (*)

Galia melon, pineapple & Malibu compote with coconut sorbet (VGA/NGCI)

MAINS

Duo of salmon and seabass, crab & anchovy butter, potato gratin, spinach purée and parsley cream (NGCI)

Roast turkey breast, pigs in blankets, goose fat roast potatoes, chestnut & sage stuffing,
Yorkshire pudding, seasonal vegetables, bread sauce, cranberry sauce and turkey gravy (*)

Tournedos Rossini fillet of beef, pâté en croûte, fondant potato, green beans & bacon and peppercorn sauce

Pan seared duck breast, dauphinoise potatoes, baby carrots, crispy kale and blackberry gravy (NGCI)

Lentil, almond & butternut squash Wellington, roast potatoes, seasonal vegetables and vegan gravy (VG)

PUDDING

Christmas pudding, creamy rum sauce, topped with brandy butter

Chocolate Indulgence, baked chocolate cheesecake, chocolate brownie, rich chocolate sauce
and white chocolate ice cream

Passion fruit cheesecake, caramelised clementines and blood orange sorbet (VG)

Selection of British cheeses, Cricket St Thomas Brie, crumbly Lancashire, Stilton & Carron Lodge Lancashire
with biscuits, apple, celery, Plum Pudding ale & apple chutney *

Freshly brewed coffee and warm mince pie