

# CHRISTMAS DAY 2018

£89.95 ADULTS £44.95 CHILDREN UNDER 12

## Starters

### BOUILLABAISSE

Classic french fish soup of monkfish, mullet, prawn, scallop & mussels served with rouille & croûtons

### BAKED STUFFED ROMAINE PEPPERS (V)

Filled with a pomegranate, artichoke and roast vegetable cous cous with a spiced broad bean homous

### PRESSED TERRINE OF GOOSE LIVER AND OLD STYLE MUSTARD

Coarse pressed goose and foie gras terrine flavoured with french mustard, roasted shallots, red onion and ale confit with a watercress & tenderleaf salad & homemade toasted breads

### SMOKED DUCK BREAST SALAD

Sliced smoked duck breast, orange, honey & cider vinegar dressing

### KING PRAWN AND CREVETTE BLOODY MARY SALAD

warm water crevettes and king prawns with a bloody mary style dressing

### DUCK EGG & GRILLED ASPARAGUS HOLLANDAISE

Asparagus spears wrapped in parma ham served with fresh hollandaise sauce and a poached duck egg

## Mains

### CHRISTMAS DAY CARVERY SERVICE

Roast Turkey, Roast Goose, 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 and all the trimmings.

Also available as a vegetarian option with Mixed Nut Roast

### ROAST MONKFISH WITH LOBSTER, PRAWN & SAFFRON BISQUE

Oven roasted monkfish served with rich, creamy garlic dauphinoise potatoes, butter glazed baby vegetables and lobster sauce

### 100Z FILLET STEAK

Aldens dry aged fillet cooked to your liking then flambéed with brandy, mixed mushrooms, veal stock & double cream served with beer battered giant onion rings, roasted tomatoes, hand cut chips & salad

### MUSHROOM & AUBERGINE SUET PUDDING (V)

Portobello and flat cap mushrooms layered with grilled aubergines, and roasted fresh chestnuts bound in steamed vegetarian suet crust served with red wine & porcini mushroom gravy

## Desserts

### DESSERT PLATTER

An assiette of individual desserts and a whole flambéed christmas pudding to share at your table with brandy sauce to help yourself

### CHEESEBOARD

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

### FRESHLY BREWED COFFEE OR MULLED WINE WITH MINCE PIES

A NON-REFUNDABLE deposit of £40.00 per person is required to confirm your reservation.

Full payment is required by Saturday December 1st 2018. 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) A written directory of dishes and allergens is available from behind the bar on request.