



## **Christmas Day Menu**

Served with complimentary glass of Prosecco, Sorbet and Mince Pie.

**Adult: £45**

**Children under 12 years old: £15**

### **Starters**

#### **Cream of Parsnip Soup with Apple and Lentil (V)**

*Served with sourdough bread & butter.*

#### **Duck liver Pate**

*Served with sourdough bread.*

#### **Grilled Goat's Cheese (V)**

*Grilled goats' cheese crostini with honey and thyme served on leaf salad.*

#### **Pomegranate and Walnut salad (V)**

*Served with olive oil & honey dressing.*

### **Mains**

#### **Free-range Turkey roast**

*Served with Brussel sprouts with bacon and chestnuts, pigs in blankets, Yorkshire pudding, stuffing, seasonal vegetables, cranberry sauce and gravy.*

#### **Lamb Shank**

*Slow cooked lamb shank served with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy.*

#### **Salmon Fillet**

*Served with new potatoes and salad garnish.*

#### **Vegan Mushroom Wellington (V)**

*Juicy mushrooms take centre stage in this vegan wellington, served with seasonal vegetables, new potatoes and gravy.*

### **Afters**

#### **Christmas Pudding**

*A traditional Christmas favourite served with brandy sauce.*

#### **Bramley Apple Pie**

*Chunks of Bramley apples encased in golden, sweet shortcrust pastry served with ice cream.*

#### **Banoffee pot**

*Toffee and banana ice cream, topped with a toffee sauce and caramelised hazelnut and almond pieces.*

#### **Cheese Platter**

*A selection of cheeses including Stilton, Brie, Mature Cheddar and Manchego served with crackers and fresh grapes.*

