

Christmas Menu

Starters

Home Made Soup Of The Day Served With Fresh Bread

Smoked Salmon And Cod Fishcake Served With A Lemon Aioli And Salad Garnish

Duck And Orange Liver Pate Served With Toast And A Black Berry Chutney

Individual Warm Goats Cheese And Beetroot Tart Served With A Salad Garnish

Cray Fish Cocktail Served With Granary Bread

Main Courses

Traditional Roast Turkey With All The Trimmings

*Ribeye Steak Served With Hand Cut Chips, Roasted Vine Tomatoes And Roasted Field
Mushroom
(£5.00 Supplement)*

*Slow Cooked Venison Stew With Horseradish Dumplings, Roasted Root Vegetables And Mash
Potato*

*Pan Fried Stone Bass Fillet On Crushed New Potatoes, Tender Stem Broccoli And A Citrus
Sauce*

*Individual Cranberry, Wensleydale And Chestnut Wellington With Seasonal Vegetables And A
Red Onion Gravy*

Desserts

Baileys And Honeycomb Cheesecake Served With A Wild Berry Compote

Christmas Pudding Served With Brandy Butter And Custard

Chocolate And Orange Crème Brulee Served With A Cinnamon Shortbread Biscuit

Winter Berry Eaton Mess

*A Selection Of Cheese From The Trolley Served With Crackers And Quince Jelly
(£3.50 Supplement)*

£25.00 Per Person

~ Please Note A 10% Service Charge Will Be Added To All Parties Of Six Or More ~