

Christmas Day

4 COURSES

49.99

AVAILABLE 25TH DECEMBER 2019 – PRE-BOOKING REQUIRED

TRADITIONAL
HAND-CARVED TURKEY

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.
(V) Vegetarian. (VE) Vegan. *Dishes may contain bones. *Contains alcohol. (N) Contains nuts.
Please advise the team of any dietary requirements when ordering.

Starters

MUSHROOM TRUFFLE SOUP (V)

Creamy mushroom soup infused with truffle oil and drizzled with cream. Served with sliced white bloomer bread and butter

MAPLE FLAVOURED ROOT VEGETABLE SOUP (VE)

Carrots, parsnips and onions caramelised in a sweet maple flavoured syrup, seasoned with festive spices. Served with herb toast

HAM HOCK & PEA TERRINE

Served with crispy croûtons and caramelised red onion chutney

SMOKED SALMON & PRAWNS**

Served with Bloody Mary cocktail sauce and sliced brown bloomer bread and butter



GOATS CHEESE & BEETROOT SALAD (V)(N)

A beetroot and carrot salad, topped with crumbled goats cheese and crispy croûton

Mains

TRADITIONAL HAND-CARVED TURKEY

Served with sage and onion stuffing, pig in blanket, a Yorkshire pudding, roast and mashed potatoes, carrots, honey-roasted parsnips, red cabbage, Brussels sprouts and gravy

8oz* SIRLOIN STEAK & BERNAlSE SAUCE*

Cooked to your liking with chips, peas, half a grilled tomato and onion rings

BEETROOT, BUTTERNUT SQUASH & CRANBERRY WELLINGTON (VE)

Puff pastry filled with beetroot, butternut squash and cranberry. Served with roast potatoes, carrots, red cabbage, Brussels sprouts, broccoli and gravy



COD LOIN WITH CHAMPAGNE HOLLANDAISE SAUCE*



Grilled cod loin topped with prawns and served with roast and mashed potatoes, carrots, red cabbage, honey-roasted parsnips, Brussels sprouts, and a Champagne Hollandaise

DAUPHINOISE PIE (V)

Shortcrust pastry filled with creamy dauphinoise potatoes and caramelised red onion chutney. Served with roast and mashed potatoes, carrots, honey-roasted parsnips, Brussels sprouts and gravy



Desserts

CHRISTMAS PUDDING* (V)

Served with brandy sauce



SHIMMERING BERRY CHOUX BUN

A giant choux bun filled with mascarpone cream, shimmering berries and vanilla flavour ice cream

GINGERBREAD CHEESECAKE (V)

A creamy cheesecake with gingerbread pieces, served with toffee flavoured sauce and vanilla flavour ice cream

BILLIONAIRE BAR (VE)

A chocolate cookie base, topped with a layer of salted caramel and chocolate ganache, smothered in rich chocolate sauce and chocolate chips with a golden dusting, served with vegan ice cream

CHEESE & BISCUITS (V)

A selection of Stilton®, Croxton Manor Brie® and Cheddar, served with grapes, caramelised red onion chutney and a selection of biscuits

To Finish

COFFEE OR TEA & MINCE PIE (V)

Americano coffee or tea and a mince pie. Vegan option available (VE)

Children's Menu

FESTIVE FAYRE

AVAILABLE FROM 13TH NOVEMBER
2019 UNTIL 1ST JANUARY 2020[▽]

2 COURSES 6.49
3 COURSES 7.99

CHRISTMAS DAY

AVAILABLE 25TH DECEMBER 2019

3 COURSES 19.99

PRE-BOOKING REQUIRED

BOXING DAY

AVAILABLE 26TH DECEMBER 2019

2 COURSES 6.49
3 COURSES 7.99

Starters

CARROT & CUCUMBER VEG STICKS (VE)

With a tomato dip

GARLIC BREAD (V)

Mains

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS

Hand-carved turkey served with sage and onion stuffing, pig in blanket,
Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

TOMATO PASTA (V)

Pasta tubes in a tomato sauce served with garlic bread

Vegan option available (VE)

Desserts

GOOEY CHOCOLATE BROWNIE (V)

Warm chocolate brownie with a
scoop of vanilla flavour ice cream
and chocolate flavour sauce

ICE CREAM (V)

Two scoops of vanilla flavour ice cream
topped with strawberry flavour sauce
Vegan option available (VE)

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.
(V) Vegetarian. (VE) Vegan. Please advise the team of any dietary requirements when ordering. [▽]Excluding Christmas Day and Boxing Day

Children's Menus

Please fill in the table below for our Children's menus. Available for children up to 12 years old.

FESTIVE FAYRE

2 COURSES	STARTERS	MAINS	DESSERTS
<input type="checkbox"/>	Carrot & Cucumber Veg Sticks (VE)	Garlic Bread (V)	Traditional Christmas Dinner with all the Trimmings
<input type="checkbox"/>	Garlic Bread (V)	Tomato Pasta (V)	Pasta Vegan Option (V)
<input type="checkbox"/>	Goosey Chocolate Brownie (V)	Ice Cream (V)	Ice Cream (V)
<input type="checkbox"/>	Ice Cream (V)	Vegan Option (V)	Vegan Option (V)
NAMES			
1			
2			

BOXING DAY

2 COURSES	STARTERS	MAINS	DESSERTS
<input type="checkbox"/>	Carrot & Cucumber Veg Sticks (VE)	Garlic Bread (V)	Traditional Christmas Dinner with all the Trimmings
<input type="checkbox"/>	Garlic Bread (V)	Tomato Pasta (V)	Pasta Vegan Option (V)
<input type="checkbox"/>	Goosey Chocolate Brownie (V)	Ice Cream (V)	Ice Cream (V)
<input type="checkbox"/>	Ice Cream (V)	Vegan Option (V)	Vegan Option (V)
NAMES			
1			
2			

CHRISTMAS DAY

	STARTERS	MAINS	DESSERTS
	Carrot & Cucumber Veg Sticks (VE)	Garlic Bread (V)	Traditional Christmas Dinner with all the Trimmings
	Garlic Bread (V)	Tomato Pasta (V)	Pasta Vegan Option (V)
	Goosey Chocolate Brownie (V)	Ice Cream (V)	Ice Cream (V)
	Ice Cream (V)	Vegan Option (V)	Vegan Option (V)
NAMES			
1			
2			

Please highlight below any additional requests i.e. allergens

FESTIVE FAYRE

Name 1	Name 2
--------	--------

CHRISTMAS DAY

Name 1	Name 2
--------	--------

BOXING DAY

Name 1	Name 2
--------	--------

Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of our meals.

Additional party-goers can be added on a separate sheet of paper if necessary. Let a member of our team know if you have any dietary requirements and don't forget to fill in your details overleaf to secure your booking.

Christmas Day

Please fill in the table below for our Adults Christmas Day menu.

FANCY PRE-ORDERING YOUR DRINKS?

Use the Festive Drinks pre-order form to let us know what drinks you'd like to order; it couldn't be easier.

NAMES

	STARTERS	MAINS	DESSERTS
1	Mushroom truffle Soup (v) Maple Flavoured Root Vegetable Soup (vE) Ham Hock & Pea Terrine Smoked Salmon & Prawns** Goats Cheese and Beetroot Salad (v)	Traditional Hand-Carved Turkey 8oz* Sirloin Steak and Bearnaise Sauce* Rare Medium Rare Medium Medium Well Well Done Beetroot Wellington (vE)	Christmas Pudding* (v) Shimmering Berry Choux Bun Gingerbread Cheesecake Billionaire Bar (vE) Cheese & Biscuits (v)
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			

Please highlight below any additional requests i.e. allergens

Name 1	Name 4	Name 7	Name 10
Name 2	Name 5	Name 8	Name 11
Name 3	Name 6	Name 9	Name 12

Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of our meals. Additional party-goers can be added on a separate sheet of paper if necessary. Let a member of our team know if you have any dietary requirements and don't forget to fill in your details overleaf to secure your booking.