CHRISTMAS DAY MENU

To Start

Smoked Salmon Goats Cheese & Avocado Terrine With lemon and sweet chilli sauce, cucumber ribbons and rustic bread

> Chicken Liver & Cognac Pâté With cranberry sauce and rustic bread

> > Baked King Scallops

With hazelnut and coriander butter, toasted sourdough bread

Fillet of Beef Carpaccio GE With gremolata and dressed rocket

Tomato and Roasted Pepper Soup

With Brie crouton



Refreshing lemon V GF ~ \$/00\E_

Main Course

All served with roasted potatoes, Brussel sprouts and honey roasted root vegetables

Traditional Roast Turkey

Sage and apple sausage meat stuffing, apricot chipolata and cranberry sauce

Fillet Rossini

Fillet of beef cooked to your liking, with wild porcini mushrooms and Madeira sauce

Pan-Roasted Duck Breast @

Dauphinoise potato and smoked bacon rosti, with red wine and cranberry sauce

Pan-Roasted Monkfish @

Wrapped in pancetta, stuffed with sage, cranberry and pine nuts

Goats Cheese, Roasted Chestnuts and Mushroom Filo Pastry Parcels V With cranberry sauce

For Dessert

Panettone and Clementine Chocolate Trifle

Rich Christmas Pudding With brandy sauce

Chocolate and Roasted Fig Tart

Cheese Board

Pear and Baileys Cheesecake

Coffee & Mince Pies









CHRISTMAS DAY MENU

Make Your Booking Now!

NEED SOME HELP? ASK ANY MEMBER OF STAFF

Complete your booking form and, when you're ready, talk to a member of staff. Check your order and then hand it back to us with your deposit of £30 per person.

To Start	No. Required	Wines	Recommended wines for your Christmas Meal	r Price Per Bottle	No. Required
Smoked Salmon Goats Cheese & Avocado Terrine		White	Finca De Ora, Rioja Spain (12.5%)	£19.95	
Chicken Liver & Cognac Pâté		Willie		217.73	
Baked King Scallops		Red	Las Ondas Pinot Noir, Chile (13.5%)	£19.95	
Fillet Of Beef Carpaccio @			` '		
Tomato and Roasted Pepper Soup		Rosé	Lyric Pinot Grigio Blush, Italy(12%)	£19.50	
Main Courses	No. Required	Prosecco	Ponte Prosecco, Extra Dry Italy (12%)	, £23.95	
Traditional Roast Turkey			• •		
Fillet Rossini		Sparkling Dessert Wine	Veuve Clicquot NV, France(12%)	£65.00	
Pan-Roasted Duck Breast ®			Lafleur Mallet Sauternes France (14%)	£18.95	
Pan-Roasted Monkfish @				37.5cl bottle	
Goats Cheese, Roasted Chestnuts and Mushroom Filo Pastry Parcels ©		Port	Taylors LBV, Portugal (20	%) £35.95	
For Desserts	No. Required				
Panettone and Clementine Chocolate Trifle		Please enclose a deposit of £30 per person with your completed booking form.			
Rich Christmas Pudding		I enclose a deposit / payment to the value of £			
Chocolate and Roasted Fig Tart		Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.			
Cheese Board					
Pear and Baileys Cheesecake					
Your Details					
Party Name Organiser's Name (delete			Jame (delete as necessary): l	Mr / Mrs / Mis	s / Ms
Forename Surname					
Address					
Town / City					
County			Postcode	Postcode	
Tel. No. Email					
Date of Booking			Time	Time	
Special Requirements			For Office U	se Only	

Suitable for vegetarians. General Gluten Free. If you have a food allergy, please speak to our staff about the ingredients in your meal when making your order. Regrettably we cannot guarantee that any of our dishes are completely free from traces of nuts. Some fish products may contain small bones. Some menu items may contain traces of alcohol. All prices include VAT at the current rate. Gratuities are discretionary.

