

Christmas Day

amuse

cream of spiced sweet potato soup
with chilli and blue cheese croutons

starters

smoked duck
with an orange rocket and toasted hazelnut salad

tempura king prawn
with chilli and avocado salsa

warm roast squash and asparagus
with soft cheese and crisp garlic toast

creamed spinach and wild mushrooms
with soft poached hens egg and hollandaise sauce

mains

grilled fillet steak
with fondant potato, roast and purée celeriac and a cep cream sauce

traditional butter roast turkey
with chestnut and raisin stuffing and all the trimmings

grilled sea bass
with butter braised potato, fennel and fried calamari

mushroom and nut roast
with a truffle cream, seasonal potatoes and vegetables

desserts

traditional steamed christmas pudding
with rum sauce, brandy butter and cranberry compote

warm sticky toffee pudding
with salted carmel ice cream

apple and berry crumble
with vanilla ice cream

dark chocolate and orange mousse
with crushed shortbread

local and regional cheeses
with chutney and biscuits
(optional extra £6 per person)

£69.95 per person
£34.95 for children under 12