



Christmas Day

MENU

£68 per Adult , £34 per Child - Deposit of £20 per table to be paid when booking. Full payment and pre orders by the 1st December

STARTERS:

Duo of Smoked Salmon Mousse - Fine kiln hot smoked salmon mousse with a soft centre on mustard dressing, topped with a cured smoked salmon & dill parfait served with toasted sour dough. (GF)

Leek and potato soup – tasty and rich leek and potato soup served with toasted sour dough and butter. (VG)(GF)

Baked Mini Camembert -Slow baked garlic and thyme camembert served with two pigs in blanket dippers, toasted sour dough and fig chutney. (GF)

Duck Bon Bons - Shredded duck in a sweet hoisin sauce coated in crispy breadcrumbs served with a hoisin dipping sauce.

Black olive and mushroom tapenade - A Mushroom based tapenade with rich olives, served with bruschetta (VG)

MAINS:

Our festive Carvery with all the trimmings.

Choose from peppered topside Beef, Roast Norfolk Turkey, Honey glazed Gammon and a Beetroot wellington (VG).

Accompanied by Buttered garlic Brussel sprouts, orange and rosemary carrots, Apple and thyme red cabbage, Honey glazed parsnips, Crispy roast potatoes, Pork and sage stuffing balls, Creamy Mash potato, Four Cheese cauliflower cheese, dauphinoise Potatoes, Pigs in blankets and a large Yorkshire Pudding.

DESSERTS:

Christmas pudding - Christmas Pudding with Juicy Sultanas , Cider and rum served with a warm Brandy cream. (GF)

Rhubarb & Ginger Cheesecake - Ginger crumb base with a layer of vegan rhubarb & chocolate filling, finished with a sprinkling of chocolate flake & a dusting of raspberry powder served with dairy free vanilla ice cream. (VG) (GF)

Baileys & Cocoa Meringue Roulade – Light and airy rolled meringue Gluten Free Baileys & Cocoa Meringue Roulade served with pouring cream (GF)

Belgian Chocolate & Caramel Pyramid - Dark Belgian chocolate truffle marbled with white and dark chocolate, centred with vanilla mousse and silky caramel on chocolate sponge base served with pouring cream

Cheeseboard - A selection of three delicious cheeses, Blue stilton, Creamy brie and a extra mature cheddar, served with a selection of crackers and Fig chutney

