

Christmas Day

Glass of fizz

Homemade Tomato Soup

Petit pain & butter (vegan option available)

Duck & Orange Pâté

Dressed leaves & a Melba toast

Prawn & Crab Meat Cocktail

Northern Atlantic prawns, crab meat, crisp iceberg lettuce, brandy infused Marie Rose sauce, brown bread & butter

Deep Fried Mushrooms

Garlic dip (v)



Chef's Selection of Roasts from the Carvery

Beef, Pork & Turkey

Choice of traditional accompaniments

Fillet of Sea Bass

Wilted spinach & spring onions, wholegrain mustard sauce

Wild Mushroom Risotto

Wild mushrooms, onions, white wine & butter slowly cooked with arborio rice

Vegetable Fajitas

Soft tortilla wraps, tomato salsa & guacamole (vegan)



Traditional Christmas Pudding

Brandy sauce

Festive Trifle

Boozy sponge, fruits set in jelly, thick custard and whipped cream

Apple Pie

Pouring cream or custard

Chocolate Brownie

Pouring cream or ice cream (vegan option available)

Tangy Lemon Cheesecake

Pouring cream

Sticky Toffee Sponge

Custard



Fresh ground coffee with warm mince pies

12pm til 4pm

Adults £64.95 / Children (under 12) £22.95