



## Christmas Day Menu

### STARTERS

**Seasonal Ying Yang Soup** Broccoli & Stilton and Leek & Potato sharing the same bowl. Served with bread roll (V)

**Duck Liver Pate** with red onion chutney, serve with Melba toast

**Prawn Cocktail** on a bed of shredded iceberg lettuce and topped with Marie Rose Sauce.

**Smoked Pork Belly strips** served with Apple cider sauce on the side

**Baked Camembert** served with cranberry sauce and dipping bread (V)

### MAINS

*All dishes are served with seasonal vegetables including braised red cabbage and Brussels sprouts. There is also a choice of mash, roast and dauphinoise potatoes. (Please ensure to advise us of any allergens when pre-ordering meals)*

**Traditional Roast dinner** Choose any two roast meats from our carvery: Turkey, Gammon, Top side of Beef & Pork Shoulder served from our carvery along with Yorkshire pudding, sage & onion stuffing, pigs in blankets and our secret rich gravy.

**12oz Ribeye steak** cooked to your liking and served with a choice of either Garlic butter, Pepper corn, blue cheese, mushroom sauce on the side

**Salmon Fillet** gently poached and drizzled with Lemon & Herb sauce

**Low n' slow roasted Lamb Shank** served on a bed of creamy mash with its own minted gravy poured over.

**Parsnip, Cranberry and chestnut loaf** served with vegetarian gravy (V)

**Four bean and Stilton patties (2)** coated in walnut and herb crumb & served with Cranberry and Port vegetarian gravy (V)

### DESSERTS

**Traditional Christmas pudding** served with whipped or brandy cream

**Sherry trifle** Sherry soaked winter berry trifle topped with Devon custard and freshly whipped creams. (Non-alcoholic trifle also available)

**Key lime pie** This Florida Keys classic is a refreshing and zingy lime based pie, served with choice of cream or ice cream

**Chocolate Roulade** Our own version of a Christmas Log made with chocolate cream and summer berries rolled up in a light chocolate meringue

**Cream and Brandy Ginger Log** sprinkled with chocolate flakes. A boozy treat

**Three Little Kings** A trio of mini desserts, Banana Caramel, Lime Cheesecake & summer berry Eton Mess

**Cheese Board** served with fruit, red onion chutney and crackers (+£2.50)

**Tea / Coffee:** choice of Americano, Cappuccino, Latte, Hot Chocolate, English tea. All served with festive mince pies.

**Wines** We have worked with our supplier to ensure that we have excellent quality house wines on offer to compliment your meal choice. All bottles are very competitively priced at £13.50 a bottle. **Prosecco** £15.50





## The Details

### Sittings

First sitting: 12:15

Last sitting: 15:00

### Cost

Adults: £45.00

Children aged 5-12: £25.00

Children aged 2-5: £10.00

### Deposit

A deposit of £10 per person is required at time of booking. Final payment is due by the 10<sup>th</sup> of December. Cash, credit and debit cards are accepted.

### Placing your order

All orders must be received by the 10<sup>th</sup> of December. An order form will be made available to you by email once reservation is confirmed.

### Gratuities / Tip

Many restaurants impose an automatic 10% service charge for bookings above 6 persons. We prefer that should wish to leave a tip, you do so at your own discretion and that you tip reflects the level of service received. All tips are shared amongst our on-duty team.

**Important:** Please note that all food is prepared in our kitchen where gluten products, nuts and other allergens may be present. Please ensure you advise us of any allergens affecting any member of your party when ordering your meal

