

CARVERY CHRISTMAS DAY

69.95 (children 34.95)

£15PP NON-REFUNDABLE DEPOSIT REQUIRED TO SECURE YOUR BOOKING

FULL PAYMENT AND PRE-ORDERS REQUIRED BY 1ST DECEMBER

TO START

Creamy leak & potato soup with herb croutons, warm bread and butter * (VGA)

Prawn & queenie scallop cocktail, Marie-Rose sauce, lemon and granary bread *

Pulled chicken & smoked ham hock terrine, fig & shallot chutney and toasted sourdough

Mushroom arancini, roast garlic mayonnaise and pickled cucumber salad (VG)

MAINS

From the carvery

A selection of fresh hand carved roasts served with seasonal vegetables, roast potatoes, dauphinoise potatoes and Yorkshire puddings. Choose from...

Roast turkey breast, sage & onion stuffing, pigs in blankets, cranberry sauce and turkey gravy *

Roast Sirloin of beef with caramelised onion & malbec sauce *

Honey & mustard baked ham with glazed pineapple

From the kitchen

Lemon baked seabass fillets, garlic prawns, lemon hollandaise sauce, dauphinoise potatoes and buttered seasonal greens (NGCI)

Lentil, almond & butternut squash Wellington, roast potatoes, mash, seasonal vegetables and vegan gravy (VG)

PUDDINGS

Christmas pudding, brandy sauce and clotted cream ice cream

White chocolate crème brûlée, raspberry ripple ice cream and shortbread crumb *

Passion fruit cheesecake, caramelised clementines and blood orange sorbet (VG)

British cheese board with biscuits, apple, celery & Plum Pudding ale & apple chutney *

Freshly brewed coffee and warm mince pie