



Christmas Day menu 2018

£79.95

Breads

Homemade white and wholemeal bread, with garlic and herb, anchovy and salted butter

Starter

Roast cauliflower soup, pickled walnuts, chive crème fraîche 'v' 'gf'

Assiette of crab and king prawns, rye bread, lemon aioli, micro herbs 'gfa'

Wild mushroom and chicken terrine, burnt onion jam, melba toast 'gfa'

Carpaccio of candied beetroot, whipped goats cheese, toasted pistachios, honey dressing 'v'

Sorbet

Italian style lemon sorbet

Main Course

Pan fried brill, cucumber and prawn butter, pommes Anna 'gf'

Barron's Roast Turkey, roast potatoes, chipolata in bacon, apricot and sage stuffing, turkey jus 'gfa'

Cannon of lamb, redcurrant glaze, parsley and garlic crumb, roasted garlic mash 'gfa'

Roast sirloin of beef, roast potatoes, Yorkshire pudding and red wine jus 'gfa'

Lemon and chilli pappardelle pasta, green beans, Italian hard cheese 'v'

All main courses are served with a selection of seasonal vegetables

Dessert

Traditional Christmas pudding, served warm with brandy sauce 'v'

Apple and blackberry crumble, cinnamon ice cream

Double chocolate brownie with vanilla ice cream 'gfa'

Lemon tart with raspberry sorbet

A selection of British cheese, served with gooseberry chutney,
pickled celery, homemade bread and assorted crackers

Tea and Coffee

Selection of Twining's tea and Cafetiere coffee served with mince pies

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.
We cannot guarantee any of our food will contain no nut or any other allergic irritant.