



## Christmas Day Menu 2024

£129.99 per person

### Starter

Tomato and Basil soup 'VE' 'GF'  
Prawn cocktail, Cos lettuce, Marie Rose dressing 'GFA'  
Home cured Scottish salmon gravadlax, homemade brown bread,  
beetroot lemon mayonnaise 'GFA'  
Chicken liver parfait, red onion marmalade, brown bread 'GFA'  
Fillet of beef carpaccio, rocket, shaved parmesan, virgin olive oil  
Grilled goats cheese crostini, fig, honey 'V' 'GFA'

### Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'  
Grilled Halibut, fondant potato, savoy cabbage, bacon, red wine jus 'GF' 'DF'  
G & J Barron's roast turkey, sage and onion stuffing, pigs in blanket, roast potatoes,  
seasonal vegetables, turkey jus 'GFA'  
28-day aged sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables, red wine jus, 'GFA'  
Vegetable en crouete, tomato concasse, roast potatoes, French beans 'Ve'  
Halloumi, spinach and sun blushed tomato filo parcel, garlic tomato sauce, dressed rocket 'V'

### Dessert

Warm double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GF' 'VEA'  
Sticky toffee pudding, toffee sauce, clotted cream ice cream 'V'  
Apple, pear, cranberry and ginger Christmas crumble, vanilla ice cream or custard 'V'  
Traditional Christmas pudding, brandy butter sauce 'V' 'VEA'  
A selection of British cheese, Flick's Great Tey organic quince jelly,  
celery, homemade bread and assorted crackers 'GFA'

### Tea and Coffee

Selection of tea and coffee served with a homemade mince pie

We require the pre-order from this menu by Thursday, 14<sup>th</sup> November 2024

'V' Vegetarian, 'GF' Gluten Free, 'GFA' Gluten Free Available, 'VE' Vegan, 'VEA' Vegan Available

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.