

# Christmas Day MENU

## STARTERS

### WILD MUSHROOM SOUP \*

Finished with sautéed mushrooms & truffle oil, served with sourdough bread

### CHICKEN TERRINE\*

Chicken, apricot & pancetta terrine with pickles and crostini

### BAKED BABY CAMEMBERT \*

With honey, thyme & crostini

### SMOKED SALMON

With shredded beetroot & chive crème fraiche

## MAINS

### SUCCULENT BRITISH TURKEY\*

Served with pigs in blankets, sage & onion stuffing, crispy roast potatoes, herb roasted carrots & parsnips, buttered sprouts and red wine gravy

\*This dish can be served **GLUTEN FREE** without sausage and stuffing but extra potato and veg

### BUTTERNUT SQUASH & LENTIL FILO PARCEL

Cumin spiced butternut squash with mixed lentils in a pastry served with crispy roast potatoes, herb roasted carrots & parsnips, sprouts and red wine gravy

### CHARGRILLED SWORDFISH

In a lemon & basil marinade, served with corn & pepper rice and a fennel salad

### SLOW COOKED SHORT RIB

Served with crispy roast potatoes, herb roasted carrots & parsnips, sprouts and red wine gravy

## DESSERTS

### BISCOFF DESSERT BAR

Biscuit & baked mousse dessert bar with orange segments in maple syrup

### CHRISTMAS PUDDING

with mince pie ice cream

### GIN & ELDERFLOWER CHEESECAKE

with Chantilly cream




### CHEESE BOARD

Mature Cheddar, red Leicester, blue Stilton & Camembert with crackers, onion chutney, apple & celery

## TO FINISH

### COFFEE & MINCE PIES

CHILDREN (UNDER 12, EITHER ½ PORTIONS OF THE DISHES ABOVE OR ORDER FROM OUR CHILDREN'S MENU)

 VEGETARIAN DISHES  VEGAN DISHES  GLUTEN FREE DISHES

\*GF OPTION AVAILABLE - Please ask for details

Some dishes may contain or have traces of nuts or dairy. Please ask a team member for our list of allergens.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL FOR GROUPS OF 6+.  
100% of all tips go to the team.