

CHRISTMAS DAY

ADULTS £59.95 CHILDREN'S £29.95

*COMPLIMENTARY GLASS OF PROSECCO

SAMPLE



STARTERS

Prawn & Lobster Cocktail (€5 SUPPLEMENT)

Lobster shell, prawn & iceberg filling topped with fresh lobster, Bloody Mary dressing

Baked Figs **N** **V** **GF**

Goats cheese & walnut salad, honey dressing

Duck Liver Parfait **GF**

Smooth duck liver parfait, cherry compote

Cheese Soufflé

Twice baked cheddar soufflé

Smoked Salmon Terrine **GF**

pickled cucumber, horseradish cream

*All tables will receive a selection of Artisan breads with Bungay butter

MAINS

Christmas Turkey

Roast potatoes, pigs in blankets, stuffing, honey glazed root vegetables, buttered savoy cabbage, gravy

VEGETARIAN OPTION AVAILABLE

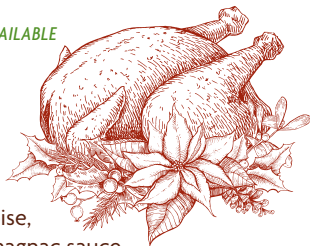
8oz Fillet Steak

(€5 SUPPLEMENT) or

12oz Ribeye

(€5 SUPPLEMENT)

Served with Koffman dauphinoise, green beans & Armagnac sauce



Cod Loin

Oven roasted cod loin, brown shrimp & samphire risotto, pesto cream

Mushroom Calzone **V**

Filled with wild mushrooms, goats cheese, spinach & truffle, served with a winter herb salad

Chicken Supreme **GF**

Marinated in Riesling wine, slow cooked in cream & tarragon sauce garnished with muscat grapes, served with creamy mashed potato & green beans

DESSERTS **V**

Christmas Pudding

Classic fruit sponge with festive spices, served with brandy cream

Chocolate Fondant

Rich sponge pudding with oozy chocolate centre, served with vanilla pod ice cream

Tipsy Trifle

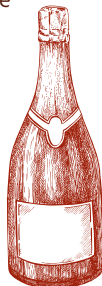
Sponge soaked in sherry with layers of custard, whipped cream & winter fruits

Tiramisu

Classic Italian pudding rich with mascarpone cream & coffee, served with Chantilly cream & raspberries

Brie de Meaux **N**

Considered the finest brie, served with fig chutney & walnut bread



- N** CONTAINS NUTS
- GF** GLUTEN FREE
- GF A** GLUTEN FREE ALTERNATIVE AVAILABLE
- V** VEGETARIAN
- VG** VEGAN



ALLERGENS

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT, PLEASE INFORM A MEMBER OF STAFF OR ASK FOR MORE INFORMATION.