

# Christmas Day Menu

4 COURSES £39.99

## STARTERS

### Roast Tomato & Red Pepper Soup

Topped with fresh cream and served with ciabatta bread

### Seafood Medley

Roast salmon pâté, king prawn cocktail and smoked salmon, served with brown bread

### Melon & Champagne Sorbet\*

Slices of sweet orange melon, seasonal berries and champagne sorbet

### Peppered Mushrooms\*

Baked flat mushrooms in creamy peppercorn sauce served on toasted Ciabatta

## MAIN COURSES

### Roast Breast of Turkey with Chestnut & Cranberry Stuffing

Served with duck-fat roasted potatoes, Yorkshire pudding, honey-glazed roast parsnips, all the festive trimmings and a rich gravy

### Breast of Duck

Dressed on fresh kale with a mulled tangerine sauce, served with duck-fat roasted potatoes, honey-glazed roast parsnips and a pig in blanket

### Carved Sirloin of Beef\*

Freshly carved and accompanied by a malt whisky and mushroom sauce, served with duck-fat roasted potatoes, Yorkshire pudding, and honey-glazed roast parsnips

### Grilled Fillet of Sea Bass

Topped with garlic king prawns and served with buttered baby potatoes

### Beetroot Chutney & Goats Cheese Tart

Topped with a crisp ciabatta crumb, combined with beetroot cubes and goats cheese, served with buttered baby potatoes

All dishes are served with green beans, Chantenay carrots, Brussels sprouts and braised red cabbage

## PUDDINGS

### Christmas Pudding\*

Served with berries and brandy sauce  
*(or with custard or freshly whipped cream if you'd prefer)*

### Belgian Chocolate Brownie

Served warm with Belgian chocolate sauce and vanilla pod ice cream

### Cheese Platter

Cropwell Bishop Stilton and Taw Valley Cheddar cheese, served with grapes, celery, country relish and savoury biscuits

### Lemon Meringue Cheesecake

Served with Herefordshire blackcurrants in sauce and freshly whipped cream

### Coffee and Chocolate Truffles

We will be serving smaller portions of some of our menu items for under-12s; please ask for more details.

 = made with vegetarian ingredients, however some of our preparation and cooking methods could effect this.

\*This dish contains alcohol. Always drink responsibly.

4 COURSES Kids £20.00