

Christmas Day Lunch

BOOK YOUR TABLE AND ARRIVE ANY TIME BETWEEN 12 & 2PM



STARTERS

Smoked Salmon filled with a Prawn Mousse *served on a bed of leaves with a dill & lemon sauce*

Spicy Roasted Parsnip Soup

Honeydew & Water Melon with Christmas berries

Duck & Orange Pâté

sat on an orange & grape compote, served with hot buttered toast

Baked Goat's Cheese Fritter with red onion marmalade

MAIN COURSES

Traditional Christmas Roast Carvery of Turkey, Pork and Ribeye of Beef accompanied with seasoning, chipolata & Yorkshire pudding

Medley of Seafood

seabass, salmon & scallops cooked in lemon chive butter

Half Roast Duckling with black cherry & whisky jus

10oz Beef Fillet

garnished with beefsteak tomato, mushroom & fresh onion rings

ALL SERVED WITH ROAST AND PARSLEY POTATOES & A SELECTION OF SEASONAL VEGETABLES



DESSERTS

Traditional Christmas Pudding with homemade rum sauce

Mixed Berry Cheesecake

Profiteroles

drizzled with chocolate sauce

A Sundae of Ices

Rum & Raisin, Caramel & Hazelnut

£110.00

£25 deposit per head on booking balance due early December

Children's Option

£45.00

Suitable for children ages 12 and under

Vegetarian & vegan options available All dietary needs catered for