





CHRISTMAS DAY MENU

STARTERS



ROAST PARSNIP & HONEY SOUP

Served with Crusty Bread & Butter

SMOKED DUCK SALAD

With Oven Roasted Tender Stem Broccoli & a sweet Mango, Garlic & Chilli Dressing

SMOKED SALMON & GIN PICKLED CUCUMBER

Served Bread & Butter & Side Salad

FANTAIL OF GALIA MELON

Served With Seasonal Berries

CHICKEN LIVER PATE

Served With a choice of Toast or Oatcakes, Chutney & Side Salad

THE MAIN EVENT



TRADITIONAL CHRISTMAS DINNER

Served with Sage & Onion Stuffing, Chipolata wrapped in Bacon, Roast Potatoes, Chef's own Bread Sauce, Seasonal Vegetables, Gravy & Cranberry Sauce

FISHERMANS STEW

Heart warming & fragrant Salmon, Cod, Smoked Haddock & Potato Tomato based Stew, finished with Lemon, Parsley, Dill & Basil

VENISON HAUNCH

Marinated in Rosemary & Juniper Berries served with a Red Wine Jus, Roast Potatoes & Seasonal Vegetables

PAN FRIED CHICKEN BREAST & GUNPOWDER ROASTED POTATOES

Served with a Coriander, Garlic, Cumin & Green Pepper Mojo Verde

WILD MUSHROOM & THYME STROGANOFF

Wild Mushroom Creamy Stroganoff Served with oven roasted Crispy Kale & Rice

DESSERTS



TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Butter & Cream

CASSIS, RED WINE & BAY POACHED PEARS

Served with Blackberries & a choice of Cream or Ice-Cream

CHOCOLATE TART

Served with fresh Berries & a choice of Cream or Ice-Cream

FERRERO CHEESECAKE

Served with, Chantilly Cream and Fresh Berries

CHEESEBOARD

Selection of Cheese served with Chutney, Celery Sticks, Grapes & Oatcakes



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BOOKING INFORMATION & ORDER FORM

ADULTS £58.00 CHILDREN £29

Prior booking is essential between 12pm and 5pm. Full payment is required at the time of booking. Bookings will only be refunded if we receive government instruction to close or cancellations with at least 48 hours notice.

PARTY NAME: TEL: NUMBER OF PARTY: ARRIVAL AT: (PLEASE ARRIVE 15 MINUTES BEFORE DINING) DINING AT DEPOSIT: PAID ON: BALANCE PAID: PAID ON: SIGNATURE	Name:	Name:												
STARTERS														
ROAST PARSNIP & HONEY SOUP														
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MAINS														
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WILDE MUSHROOM & THYME STROGANOFF														
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