



Christmas

DAY MENU

ADULTS £120 PP / KIDS £70 PP

PROSECCO OR MULLED WINE ON ARRIVAL
(Alcohol free options available)

Starters

WILD MUSHROOM PARFAIT (V)

Whisky pickled shallots and toasted sourdough

BLOODY MARY PRAWN COCKTAIL

Served with winter leaves

PORK SHOULDER RILLETTE

Served with dill pickles and toasted sourdough

PUMPKIN AND CHESTNUT SOUP

Mains

ROAST BEEF SIRLOIN

ROSEMARY BRINED ROAST TURKEY

WILD MUSHROOM AND BLUE CHEESE WELLINGTON

SMOKED BEETROOT AND CHICKPEA (VG)

All served with Heritage carrots, braised red cabbage, creamy mash, roast potatoes, tenderstem broccoli, gravy and a Yorkshire pudding

Desserts

WHISKEY CHOCOLATE TART

Served with baileys Chantilly cream

BASQUE CHEESECAKE

Served with sherry soaked raisins

CHRISTMAS PUDDING

Served with brandy sauce

LOCAL CHEESE SELECTION

Served with ale chutney

Allergen Information

(V) Vegetarian / (VG) Vegan / (GF) Gluten free / (VA) Vegetarian available / (VGA) Vegan available / (GFA) Gluten free available

Please be advised that our kitchen handles ingredients that contain allergens. While we take the utmost care to prevent cross-contamination, we cannot guarantee that any menu item is completely free of gluten, dairy, eggs, nuts, peanuts, soy, sesame, shellfish, fish. If you have any allergies or dietary restrictions, please inform your server before placing your order. Our team will be happy to assist you with ingredient information and suggest suitable options. *All weights stated are approximate and prior to cooking. **Our fish has been carefully filleted however some small bones may remain. ***Some of our foods are cooked using genetically modified soya oil.