



CHRISTMAS DAY MENU

£80 for 3 courses
£40 for children (12 years old and under)

Available from 12pm to 2pm on December 25th, pre-order only, Bar closes at 4pm.

Food choices to reach our chef at least 21st December before your booking

An optional 10% service will be added to your bill.

Please notify your server about any allergies or dietary requirements before ordering. Thank you.

Flambéd King Prawns in Cognac and Orange Sauce

Chestnuts, leek, shallots soup served with warm bread

Smoked Duck breast, roasted cherry tomatoes, croutons and fresh raspberry salad
with grainy mustard dressing



(All main courses are served with mixed vegetables)

Roast stuffed turkey, goose fat roast potatoes, red wine gravy and cranberry sauce and Yorkshire puddings

Boeuf Bourguignon, beef stew in red wine, bacon, carrots and green beans with new potatoes and herbs

Baked Salmon with parsley and lemon butter, Charlotte potatoes and leek parcel

Vegan Wellington with roast potatoes in a creamy wild mushroom sauce



Tarte Tatin, caramelised apple tart served with vanilla ice cream and warm caramel sauce

Traditional Bûche de Noel chocolate log with ice cream

Cheese Selection French and British cheeses selection

