

Christmas Day

Available on Christmas Day only



3 COURSES £68.50

Pre-booking required

STARTERS

Potted Hot-smoked Trout **GFA**

horseradish, crème fraîche,
pickled fennel & dill, crostini

Roasted Cauliflower & Truffle Soup **V • GFA**

toasted hazelnuts, butter, sourdough

Chicken & Ham Hock Terrine **GFA**

piccalilli, ciabatta toast

Baked Camembert **V • GFA**

fig jam, walnuts, toasted ciabatta

MAINS

Traditional Christmas Dinner with all the trimmings from our Carvery Deck

Hand-carved roast turkey, pigs in blankets, sage & onion stuffing, roast potatoes,
maple-roasted root vegetables, Brussels sprouts, pub gravy

Pan-fried Cod Fillet **GF**

crushed skin-on potatoes, tenderstem broccoli,
lobster & white wine sauce

Confit Duck Leg **GF**

truffle potato gratin, butter, green beans,
blackberry & red wine gravy

8oz Sirloin Steak **GF**

grilled tomato, roasted mushroom,
chunky chips, peppercorn sauce

(£3 SUPPLEMENT)

Butternut Squash, Lentil

& Almond Wellington **VE**

roast potatoes, thyme-roasted carrots,
Brussels sprouts, red wine gravy

DESSERTS

Christmas Pudding **V • VEA**

custard or brandy sauce

Sticky Toffee Pudding **V**

clotted cream, salted caramel sauce

Old English Sherry Trifle **V**

Chocolate Fondant **V • GFA**

vanilla ice cream, Oreo crumb, fruit compote

Chocolate, Vanilla &

Cherry Cheesecake **V • VEA • GF**

vanilla ice cream