



CHRISTMAS DAY



Last available booking time is 5pm

3 courses

Adult | **Children***

*12s and under only. Ask about our children's menu

All with a complimentary festive cracker

Starters

Minted Orange Melon

Sweet orange melon marinated in mint, served with prosciutto and fresh raspberries.

(ve) vegan option available

Baked Camembert (v)

Camembert baked in a Yorkshire pudding, topped with cranberry sauce and savoury granola.

Roast Root Vegetable & Maple Soup (v) (n)

Swirled with pesto, served with toasted ciabatta.

(ve) vegan option available (n)

British Pork with Apple & Thyme Pâté

With caramelised onion chutney, served with pea shoots and toasted ciabatta.

Duo of Smoked Salmon

Smoked salmon rolled with a hot smoked salmon pâté with a cucumber and cherry tomato salad and horseradish cream. Served with brown bread.

Mains

Roast Gammon

With a pomegranate glaze.

Roast Turkey

Succulent British farm assured.

Roast Beef

With a beef dripping glaze.

All served with pigs in blankets

Roast Pork

With an apple & sage glaze.

Roast Lamb

With rosemary.

Baked Fillet of Salmon (a)

Served with a lobster & Champagne butter sauce. *May contain small bones.*

(ve) vegan mains available. Ask for details.

Spinach, Smoked Cheddar & Mushroom Pithivier (v)

Roasted mushrooms and spinach bound in a creamy smoked cheddar béchamel sauce, in a lattice puff pastry.

Choose from, freshly steamed & roasted vegetables including maple-flavour sprouts with bacon, dauphinoise potatoes, cranberry stuffing and glazed honey parsnips.

Vegan? Please ask for freshly steamed vegetables and vegan gravy.

Puddings

Christmas Sundae (v)

Dairy ice cream, chocolate crispies trio and Devon cream toffee sauce, topped with a Malteser™ reindeer.

Toby Festive Crumble (v)

Bramley apple & rhubarb crumble. Served with custard or soya custard **(ve)**.

Billionaire's Bar (v) (a)

Layers of double chocolate chip cookie, creamy toffee and chocolate ganache. Topped with chocolate glaze and demerara crumb served with chocolate & salted caramel sauce and freshly whipped cream.

Vegan Billionaire's Bar (ve) (a)

Served with vegan iced dessert and strawberries.

Vanilla Cheesecake (v) (a)

Served with black cherries in kirsch and freshly whipped cream.

Classic Christmas Pudding (v) (a) (n)

Filled with almonds and vine fruits with a rich brandy sauce or custard.

Vegan Christmas Pudding (ve)

Served with soya custard.

Duo of British Cheese Platter (v)

Cropwell Bishop Stilton and Taw Valley Mature Cheddar served with grapes, caramelised onion chutney and biscuits.

Tea or Coffee to finish, served with a chocolate mint