

# Enjoy a fabulous & festive CHRISTMAS DAY



4 courses £79.50

includes a glass of Chapel Down Vintage Reserve English sparkling wine on arrival

## Starters

### ROASTED TOMATO & RED PEPPER SOUP

with basil crème fraîche, drizzled with truffle oil and served with sourdough bread & Netherend Farm butter  
**VEGAN OPTION AVAILABLE (VE)**

### PAN-SEARED SCALLOPS\*

with crispy pancetta, minted peas and bouillabaisse sauce

### ROASTED SHALLOT TART TATIN\* (VE)

with Armagnac brandy glaze, served with slow-roasted tomato sauce, pesto, roasted seeds & peppers

### KING PRAWN & SEAFOOD COCKTAIL\*

dressed with a Bloody Mary Marie Rose sauce, served with sourdough bread

### HONEY-ROASTED PEAR & PARMA HAM

served with Dolcelatte cheese and a pomegranate syrup

## Mains

### HAND-CARVED TURKEY BREAST

with lemon & thyme stuffing wrapped in bacon, a Cumberland pig in blanket, Yorkshire pudding, beef dripping roast potatoes and gravy

### BEEF FILLET WELLINGTON\*

served with beef dripping roast potatoes, broccoli and green beans & jus

### ROASTED MONKFISH\*

with tempura prawns, mussels and leeks with dauphinoise potato and bouillabaisse sauce

### BRITISH VENISON STEAK\*

wilted baby spinach, beef dripping roast potatoes and a whisky & marmalade jus

### RACK OF LAMB\*

served with dauphinoise potato, spiced butternut squash purée and a rosemary & red wine jus

### SLOW-COOKED PORK BELLY\*

topped with crispy crackling, served with a mini apple pie, chive mash and a red wine jus

**All our meat & fish main meals are served with thyme-roasted carrots, honey roasted parsnips, glazed sprouts, broccoli and green beans**

### ROASTED ROOT VEGETABLE & MIXED NUT ROAST\* (VE)

with cherry tomato ratatouille, asparagus, vegan roast potatoes and festive vegetables

## Desserts

### CHRISTMAS PUDDING\*\* (V)

with mixed vine fruits and almonds, served warm with brandy sauce  
**VEGAN OPTION AVAILABLE (VE)**

### CHERRY CRÈME BRÛLÉE

with home-baked butter biscuits

### DARK CHOCOLATE MARQUISE

with double chocolate ice cream, Belgian chocolate sauce and a white chocolate & raspberry shard

### MULLED PLUM TART TATIN\* (V)

served warm with bourbon vanilla ice cream  
**VEGAN OPTION AVAILABLE (VE)**

### MANGO, PASSION FRUIT & RASPBERRY ETON MESS (V)

with whipped cream, fresh berries and a white chocolate & raspberry shard

## To finish

### BRITISH CHEESEBOARD\* (V)

Wensum, Cider Wash Curds and Croust, Oak Smoked, Shropshire Blue with black grapes, red onion chutney & Fudge's savoury biscuits

A 3 course menu is also available for children for £33.95.

A non-refundable £10pp deposit is required for all Christmas Day bookings at the time of booking. Full payment and pre-order is required by 1st December.