CHRISTMAS DAY

Starters

Roasted Cauliflower Soup (V)
Finished with chive oil and served with Cornish cheddar crumpet croutons

Smoked Salmon & Avocado Crumpet
Topped with microgreens salad, crème fraîche and dill

Italian Cured Meats
Beef Bresaola and Prosciutto Crudo, served with sourdough crostini, whipped goats cheese, cornichons and radish

Rosemary Baked Camembert
Served with pig-in-blanket dippers and sourdough fingers

Chicken Liver & Brandy Parfait
With balsamic onion confit, cornichons and toasted sourdough pave

Christmas Day Carvery

Your chosen main will be served from the Carvery where you can help yourself to a feast of festive trimmings, including Rustic Yorkshire puddings; Sage & onion salted roast potatoes; Braised red cabbage; Creamy leeks with pancetta; Honey roasted carrots & parsnips; Black pepper Brussel sprouts; Truffle cauliflower cheese; Rosemary dauphinoise potatoes, Sage & onion stuffing... and more!

Roast Festive Meats
Ask our chef for your choice of meats including Roasted Turkey, Honey & Mustard Glazed Gammon, Peppered Topside of Beef and Rosemary Glazed Lamb

Lemon & Tarragon Seabass Fillet
With sauteed samphire

Mushroom & Camembert Wellington (V)
Sautéed Portobello & chestnut mushrooms in a Camembert sauce, encased with golden puff pastry

Desserts

Traditional Christmas Pudding
Served with brandy cream

Biscoff Chouxnut
A choux pastry doughnut filled with white chocolate mousse, smothered in Biscoff flavour icing and biscuit crumb, served with chocolate honeycomb ice-cream

Cookies & Cream Stack
Double layers of chocolate brownie and white chocolate cheesecake, finished with white chocolate mousse, chocolate sauce and vanilla filled cookies, served with cream

Artisan Cheeses
Served with a selection of savoury biscuits, winter spiced chutney and quince paste

Key Lime Pie
Creamy Key lime custard in a buttery graham cracker crust, topped with whipped cream and a hint of lime zest, served with extra pouring cream

CHRISTMAS DAY

Made with Non-Gluten Containing Ingredients

Starters

Roasted Cauliflower Soup (V)
finished with chive oil and served with a Genius brioche roll

Smoked Salmon & Avocado Stack
Loaded on Genius brioche bread with microgreens salad, crème fraîche and dill

Italian Cured Meats
Beef Bresaola and Prosciutto Crudo, served with toasted Genius brioche, whipped goats cheese, cornichons and radish

Rosemary Baked Camembert
served with pig-in-blanket dippers and a Genius brioche roll

Chicken Liver & Brandy Parfait
with balsamic onion confit, cornichons and a Genius brioche roll

Mains

Your chosen main will be served to your table with a feast of festive trimmings, including Rustic Yorkshire puddings; Sage & onion salted roast potatoes; Braised red cabbage; Creamy leeks with pancetta; Honey roasted carrots & parsnips; Black pepper Brussel sprouts; Truffle cauliflower cheese; Rosemary dauphinoise potatoes.

Roast Festive Meats
Your choice of meats including Roasted Turkey, Honey & Mustard Glazed Gammon, Peppered Topside of Beef and Rosemary Glazed Lamb

Lemon & Tarragon Seabass Fillet
With sauteed samphire

Mushroom Bourguignon Pie (V)
Sautéed mushrooms with silver skin onions and carrots in a smokey red wine sauce encased in shortcrust pastry with a rosemary topping

Desserts

Traditional Christmas Pudding
served with vanilla ice-cream

Salted Caramel Tart
A chocolate pastry case with salted caramel & dark chocolate filling, topped with crunchy hazelnuts and served with ice-cream

Banoffee Cheesecake
Baked banana cheesecake swirled with toffee sauce, topped with cream and chocolate honeycomb pieces and served with ice-cream

VEGAN MENU

Tomato & Basil Soup served with stonebaked sourdough
(GF option available)

Mushroom Bourguignon Pie GF
Sautéed mushrooms with silver skin onions and carrots in a smokey red wine sauce encased in shortcrust pastry with a rosemary topping

Butternut & Lentil Wellington
A filo pastry parcel with roasted butternut squash and spiced lentils

All served with Sage & onion salted roast potatoes, Roasted carrots & parsnips, Black pepper Brussel sprouts, Braised red cabbage and a generous jug of gravy.

Traditional Christmas Pudding GF
Served with vanilla ice-cream

Salted Caramel Tart GF
A chocolate pastry case with salted caramel & dark chocolate filling, topped with crunchy hazelnuts and served with ice-cream



Under 14s £39

Under 8s £20

Starters

Tomato & Basil Soup (V) served with freshly baked sourdough

Cheesy Garlic Ciabatta (V)

Mains

Roast Carvery Meats
Ask our chef for your choice of meats including Roasted Turkey, Honey & Mustard Gammon, Peppered Sirloin of Beef and Rosemary Glazed Lamb, then help yourself to Yorkshire puddings, roast potatoes and all your favourite vegetables.

Sausage & Mash
with your choice of baked beans or peas

Rustic Pizza
Classic Margherita (V) or add ham or pepperoni, served with a bowl of roast potatoes and your choice of baked beans or peas

Macaroni Cheese Bake (V)
Cheesy pasta bake served with garlic ciabatta

Desserts

Biscoff Chouxnut A pastry doughnut filled with white chocolate mousse, smothered in Biscoff flavour icing and biscuit crumb, served with chocolate honeycomb ice-cream

Double Chocolate Brownie served warm with vanilla ice-cream

Neopolitan Ice-cream Sundae three scoops of vanilla, strawberry and chocolate ice-cream, topped with squirty cream and a flake