



CHRISTMAS DAY 2018

VINE TOMATO, PIMENTO & BASIL SOUP, HERB CROUTONS, CRÈME FRAICHE
HAM HOCK BALLOTINE, CROSTINI, HOMEMADE PICCALILLI
SMOKED SALMON, CRAB & PRAWNS, CUCUMBER RIBBONS, BLOODY MARY SAUCE
GOATS CHEESE, SUNBLUSH TOMATO & OLIVE BON BONS, BEETROOT KETCHUP

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ROASTED NORFOLK TURKEY, CHESTNUT & APRICOT STUFFING,
BACON & CHIPOLATA ROLLS, ROASTED POTATOES & RICH GRAVY

OVEN BAKED FILLET OF COD, PARMA HAM CRISP,
CRUSHED POTATOES & ASPARAGUS, HOLLANDAISE SAUCE

28 DAY AGED ROASTED RUMP OF HEREFORD BEEF,
YORKSHIRE PUDDING, ROASTED POTATOES & RICH GRAVY

BUTTERNUT SQUASH, SPINACH & FETA WELLINGTON, LEEK & SHALLOT PUREE

all served with winter vegetables & braised red cabbage

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APPLE & BLACKBERRY CRUMBLE, CUSTARD

RICH CHOCOLATE TRUFFLE TORTE, CHERRY ICE CREAM

TRADITIONAL CHRISTMAS PUDDING & BRANDY SAUCE

SELECTION OF FINE ICE CREAMS, BELGIAN CHOCOLATE SAUCE

VINTAGE BRITISH CHEDDAR & STILTON, QUINCE JELLY & BISCUITS

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CHOCOLATE TRUFFLES & COFFEE

£69.95

Children under 12 £39.95

We respectfully ask that children are seated and under adult supervision at all times as a courtesy to others & for safety. Please advise us of any food allergies you or your guests may have so we can offer advice on choosing appropriate dishes.

Our food is prepared in an open kitchen environment and as such, may contain allergens.

A discretionary service charge of 10% will be added to your bill and will be shared equally between our staff.