

FESTIVE MENU

STARTERS

Broccoli & Stilton Soup

Served with a crusty tin loaf

Chef Sarah's Prawn Cocktail

Served with fresh crusty granary bread

Pate Cracker Platter

Served with brie & cranberry accompanied by a caramelised onion chutney & water biscuits

Smoked Salmon & Cream Cheese Blinis

Topped with freshly picked dill



MAINS

Spiced Spinach & Butternut Squash Tart

Served with feta & olive rocket salad & crushed new potatoes

Roast Turkey Breast

Served with chantinay carrots, sautéed bacon brussels, cauliflower cheese, sage & onion stuffing, roast potatoes & a light & crispy yorkshire pudding with a port jus

Slow Roasted Pork Loin

Served with dauphines potatoes, chontinay carrots & petit pois topped with home made apple crisps & gravy

Pan Fried Chicken Breast

Served in a creamy white wine & mushroom sauce, with mange tout & roasted cherry vine tomatoes

DESSERTS

Sticky Toffee Pudding

Served with crème anglaise

Boozy Traditional Christmas Pudding

Served with redcurrants, clotted cream & brandy sauce

Rich Chocolate Orange Mousse

Served with an all butter shortbread

Poached Pears

Poached in vanilla & cinnamon syrup with a quenelle of clotted cream



CHRISTMAS DAY MENU

STARTERS

Roasted Mediterranean Soup

Served with crusty tin loaf & garlic croutons

Bacon & Stilton Stuffed Portobello Mushroom

Served with a sour cream & chive dip

Hounds Prawn Cocktail

Served with fresh granary bread

Pate Cracker Platter

Served with brie & cranberry accompanied by a caramelised onion chutney & water biscuits

5 courses
£64.99
Cheese and
Biscuits, Tea and
Coffee
included

MAINS

Slow Cooked Rib of Beef or Succulent Turkey Breast

Served with light & crispy yorkshire pudding, garlic & thyme roast potatoes, sautéed bacon brussels, creamy cauliflower cheese, chantanay carrots, pigs in blankets, honey glazed parsnips & a rich beef jus

Three Cheese Tart Tartin

Served with caramelised onion chutney with feta & olive mixed leaf salad & crushed new potatoes

Line Caught Fresh Cod Fillet Goujons

Served with mint infused crushed peas & garlic sautéed potatoes

Potted Trio of Fish Pie

Served with creamed potatoes, minted peas & chantinay carrots

DESSERTS

Cream Filled Brandy Snaps

Served with sticky salted caramel sauce & champagne sorbet

Triple Chocolate Brownie

Smothered In chocolate ganash & topped with chocolate orange ice cream

Cinnamon, Saltana & Bramley Apple Crumble

Served with warm custard

Traditional Boozy Christmas Pudding

Finished with redcurrants, clotted cream & brandy sauce

Treacle Sponge Pudding

Served with custard



Sitting times 12:00 - 3:00pm and 4:00 - 7:00pm