Christmas DAY MENU



Per Person: £60.00 Adult £45.00 Children (Under 12yrs)

To Start

Spiced Parsnip Soup with toasted croutons Pan Fried Scallops wrapped in Palma ham on a bed of pea puree Honeydew Melon and Palma Ham finished with Ginger Syrup Asparagus and Butterflied King Prawns finished with a Hollandaise sauce WHILE YOU WAIT RASPBERRY SORBET

Main Event

* meals served with goose fat roast potatoes and seasonal vegetables

Butter Roasted Turkey

served with pork, sage and onion stuffing and chipolatas wrapped in bacon *

Crispy Pork Belly

with a medley of wild mushrooms mixed in a white wine and cream sauce *

Rolled Sirloin

studded with peppercorn and garlic *

Whole Sea Bass

served with fondant potatoes and asparagus bundles topped with a lemon, garlic and capper butter sauce

Wild Mushroom and Truffle oil Risotto served with asparagus topped with parmesan shavings

Sweet 6' Clock

Traditional Christmas pudding served with Brandy sauce

Raspberry and White chocolate cheesecake

with vanilla ice cream and raspberry coulis

Chocolate Orange Eton Mess

meringue with whipped cream, dark chocolate pieces, candied orange peel and chocolate sauce

Christmas RockyRoad Sundae

chocolate brownie pieces, marshmallows, vanilla and ginger ice cream, topped whipped cream and chocolate sauce

CHEESEBOARD TO SHARE - SELECTION OF CHEESES, BISCUITS AND CHUTNEYS

* To Finish

Mince pie and with a complimentary Tea or Coffee