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

Mains

All served at your table with Sage & onion salted roast potatoes; Chive butter mashed potato, Braised red cabbage; Honey roasted carrots & parsnips; Black pepper Brussel sprouts; Truffle cauliflower cheese; and Tenderstem broccoli.

Roast Turkey & Honey Glazed Gammon

Peppered Sirloin of Beef

Slow-cooked Minted Lamb Shank

Served with a hand-rolled Cumberland pig-in-blanket; Pork, sage & onion stuffing; a Rustic Yorkshire pudding; and our signature red wine gravy

Lemon & Tarragon Seabass Fillet
Served 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 an almond crumb, 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

All served at your table with a feast of festive trimmings, Sage & onion salted roast potatoes; Chive buttered mash; Braised red cabbage; Honey roasted carrots & parsnips; Black pepper Brussel sprouts; Truffle cauliflower cheese; and Tenderstem broccoli.

Roast Turkey & Honey Glazed Gammon

Peppered Sirloin of Beef

Slow-cooked Minted Lamb Shank

Served with a hand-rolled Cumberland pig-in-blanket; a Rustic Yorkshire pudding; and our signature red wine gravy

Lemon & Tarragon Seabass Fillet
Served 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 Turkey and Honey & Mustard Glazed Gammon

or Peppered Sirloin of Beef served pink

All served with a Yorkshire pudding, homemade pig in blanket and mashed potato, plus roast vegetables, cauliflower cheese and homemade gravy at the table.

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