



Christmas Day Menu

£75 per person / £40 children under 12
Served from 12.00pm until 7.00pm

To Start...

Goat's Cheese Christmas Salad (v)

Gratinated goat's cheese, beetroot & aromatic herb

Pan-Seared Scallop

Cauliflower puree (£5 Supplement)

Vietnamese Spring Roll (ve)

Teriyaki sauce

Scottish Smoked Salmon

Toasted artisan bread, capers & red onion

Ham Hock Terrine

Toasted artisan bread & condiments

Cream of Mushroom Soup (v)

Artisan bread & butter

Entremet...

Mandarin Sorbet

To Follow...

Beef Wellington

Slow Roasted Shoulder of Lamb

Slow Roasted Breast of Turkey

Pan-Fried Filet of Cod

Portobello Mushroom & Nut Wellington (v)

All meats are locally sourced from Taylors Farm. Mains are served with all the trimmings, sauces and natural jus.

Something Sweet...

Christmas Pudding

Served with rum custard

Christmas Tale

Lemon & white chocolate cheesecake, Limoncello syrup & half candied strawberries with honey

Apple Tarte Tatin

Butter caramel, semi whipped cream

Italian Chocolate Brownie

Caramelized hazelnut & white chocolate ice cream

British Cheeseboard

A selection of British cheeses & artisan biscuits (£10 supplement if served as an additional course)

To Finish...

Tea, Coffee & Mince Pies

Our dishes are prepared in a multi-function kitchen environment – if you suffer from any allergies please speak to a member of staff who will be happy to advise you.
While every care is taken fish dishes may contain bones and game dishes may contain shot.