

CHRISTMAS DAY

£110.00pp

GLASS OF PROSECCO ON ARRIVAL

Raise a glass and toast to the season with a sparkling Prosecco to start your Christmas celebration in style

STARTERS

WHOLE MINI CAMEMBERT

A whole, velvety Camembert wheel, baked until golden and oozy, served with rustic bread for dipping—rich, warm, and perfect with cranberry sauce on the side

CHICKEN LIVER & BRANDY PARFAIT

A luxuriously smooth chicken liver parfait, with a splash of brandy. Accompanied by spiced winter chutney & toasted bread and a scattering of microgreens

PRAWN & SMOKED SALMON COCKTAIL

A festive classic with juicy prawns and thinly sliced smoked salmon, served on a crisp salad bed, topped with a rich Marie Rose sauce, and accompanied by toasted bread

KING SCALLOPS

Seared king scallops paired with smoky bacon and a scattering of jewel-like pomegranate seeds, finished with light citrus dressing. Rich, festive, and beautifully balanced

BEETROOT CARPACCIO & FETA

Thin slices of vibrant beetroot with a beautiful earthy flavour, topped with crumbled Greek Feta cheese, seasoned rocket and a balsamic glaze

CHRISTMASSY STEAK YORKIES

Filled with tender pieces of steak and smokey pigs in blankets, covered in a rich, flavourful red wine gravy & topped with cheddar & crispy onions

MAINS

Our mains are served with traditional **Christmas trimmings**, including pigs in blankets, stuffing, braised red cabbage, Brussels sprouts, traditional veg, Yorkshire Pudding and homemade gravy

ROAST TURKEY CROWN

The star of the Christmas table! Grass-fed Norfolk turkey, slow-roasted with butter and thyme

CITRUS & HERB SALMON

Oven-roasted salmon covered with a winter citrus & aromatic herb crumb - fresh, flavourful

SWEET POTATO & CHICKPEA LOAF (VG)

Fully baked vegan round loaf, made with sweet potato, chickpeas, red lentils, caramelised onions and mixed seeds

ROAST PRIME OF SIRLOIN

Slow-roasted topside of sirloin, tender and juicy, perfectly festive and full of holiday flavour

ROAST BEEF BRISKET

Tender, slow-roasted beef brisket, cooked in our own homemade bordelaise sauce

PEPPERCORN & BRANDY FILLET

Seared fillet steak with a cracked peppercorn crust, finished with a rich brandy cream sauce—warm, indulgent, and festive

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Classic Christmas Pudding, served with a silky brandy cream

STICKY TOFFEE PUDDING

A warm, indulgent sticky toffee pudding, served with rich Devon custard for a nostalgic taste of Christmas

RED VELVET CAKE

Velvety cocoa sponge layered with cream cheese frosting — indulgent & seasonal.

SORBET

A refreshing selection of Lemon, Blackcurrant & Raspberry

SALTED CARAMEL CHOCOLATE TART

Chocolate pastry with salted caramel & dark chocolate, cocoa dusting, served with vanilla ice cream.

CHEESE BOARD

A fine selection of 3 cheeses, accompanied by sweet grapes, crackers and a red onion chutney. Perfect with a glass of Port

TEA/COFFEE & MINCE PIE



Merry Christmas



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