

CHRISTMAS DAY LUNCH 2024

Seating times 12.30, 1pm, 1.30pm, 2pm, 2.30pm

STARTERS

KING PRAWN, AVOCADO & SMOKED SALMON COCKTAIL

Served with buttered brown bread

SWEET POTATO, HONEY PARSNIP AND CHESTNUT SOUP

Topped with Parmesan Croutons and served with bread roll

Chefs Vintage Port & Remy Martin Chicken Liver Parfait

Served with toasted ciabatta

MAINS

TRADITIONAL LOCAL TURKEY CHRISTMAS LUNCH

With all the trimmings

GLENMORANGIE FILLET STEAK MEDALLIONS

Medallions of fillet steak with a stilton, pink peppercorn & Glenmorangie cream sauce

SEAFOOD THERMIDOR

Salmon, king prawn and haddock baked in a brandy Thermidor sauce

PLANT BASED AUBERGINE KUKU TART

A delicious combination of gently fried Aubergine, onions and Sundried barberries

“ All served with Roasted Potatoes, Seasonal Sprouts, honey roast parsnips, red cabbage, carrots, homemade cranberry sauce”

DESSERTS

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY CREAM

HOMEMADE BISCOFF CHEESECAKE SERVED WITH CREAM

£74.95 Per Head, Children under 12 £34.95

Nonrefundable deposit of £20 per person to secure and balance to be paid by 20th December