



Christmas MENU

Prices
£89.00
Under 12
£45.00

Amuse Bouche & Prosecco or bottle beer on Arrival

Starter

King Prawn & Avocado

With salad and our homemade
Marie Rose sauce

Melon & Parma ham

Fresh Melon with Parma Ham
served with salad

Duck liver Pate

Orange & Cognac liqueur duck liver with
crispy toast, red onion chutney & salad

Smoked Salmon

Scottish smoked salmon comes
with dill or mustard sauce

Main Course

Gold Standard Christmas Day Carvery

Carved by our Chef at the Carvery station.

Choice of Glazed Gammon, Slow Roasted Beef or Orange Infused Turkey.

Help yourself to our Homemade Roasted Potatoes, Glazed Parsnips, Savoy Cabbage, Yorkshire pudding, Pigs in blankets, Homemade Cauliflower Cheese, Carrots, Broccoli, Sage and Onion Stuffing, Cranberry sauce and our very special homemade meat infused Gravy.

Beef Wellington

Made with prime aged beef fillet,
wrapped in a mushroom pate, buttery puff pastry.
Help yourself to all the trimmings at our carvery.

Grilled Salmon

Grilled Salmon with our homemade Lemon-
Herb Butter Sauce, served with Dauphinoise
potatoes & help yourself to veg at the carvery.

Christmas Homity Pie (V) (VG)

Homemade vegetable pie made with short crust pastry and a
filling of onion, garlic, leeks, potatoes, cheese & cream.

Help yourself to all the trimmings at our carvery.

Dessert

Christmas Pudding

Traditional Christmas pudding served
with Brandy sauce, Ice cream or custard

Luxury Chocolate Fudge Cake

Chocolate fudge cake with White Chocolate
Fudge & Brownie served with Ice cream

Cheese Board +£5.00

Selection of Christmas cheeses, crackers,
grapes & apple ale chutney

Christmas Trifle

Made with cubes of madeira cake soaked in
Grand Marnier & topped with
raspberries, white chocolate & custard

Coffee/Tea & Mince Pies to Finish

50% Deposit is required on Booking, Balance by 1st December

12.5% Service charge for parties of 6 or above

