



## CHRISTMAS DAY

### To start

Curried lentil, parsnip & apple soup with our freshly baked bread  
Smoked Duck Breast, honey roasted fig, duck leg bon-bon, pickled fruit  
Queen scallops with Madeira, brandy, creme fraiche and black truffle,  
black pudding crumbs and frisee lettuce  
Pan-fried Halloumi; cucumber, orange and cranberry salad

### The Main Event

Willowbrook Farm Turkey Breast, cranberry & chestnut stuffing,  
roasted root vegetables, Brussel sprouts, pigs 'n blankets, roast potatoes, gravy

Roast Sirloin of Beef, Yorkshire pudding, roasted root vegetables,  
Brussel sprouts, roast potatoes, gravy, horseradish crème fraîche

Butternut squash, sage and shallot tart tatin, fresh winter greens and herb gravy

Rack of Lamb, dauphinoise potatoes, rosemary buttered baby carrots  
and redcurrant gravy

Seabass fillet, parmentier potatoes with herbs, cherry tomatoes,  
white wine cream sauce with pancetta and mussels

### Dessert

Traditional Christmas Pudding with brandy sauce  
Mulled poached pear, chocolate mousse and honeycomb  
Baked Alaska; cinnamon sponge, cranberry and orange compote,  
mince pie ice cream and meringue

### To finish

British Cheese Board for the table to share  
followed by  
Tea & Coffee

£75 per person [Children menu available £35]

Once you've made a booking, we will give you a pre-order form  
to be returned by 13th December.  
A non refundable deposit of £20 per person is required for all booking