

STARTERS

ALL SERVED WITH AN ASSORTMENT OF BREADS FOR THE TABLE

Spiced parsnip soup with parsnip crisps

Baked goats cheese with apricots & honeyed walnuts

King prawn & smoked salmon cocktail

Mushroom, Stilton & chestnut tart

Chicken & leek terrine with cranberry dressing

CHRISTMAS CARVERY

TOPSIDE OF BEEF, TURKEY CROWN & HONEY GLAZED GAMMON.

MEDITERRANEAN TART [VE]
SALMON & SPINACH EN CROUTE

YORKSHIRE PUDDINGS, PIGS IN BLANKETS, SAGE & ONION STUFFING, ROAST POTATOES, GLAZED PARSNIPS, CAULIFLOWER CHEESE, SEASONAL VEGETABLES & SIGNATURE GRAVY.

DESSERTS

Traditional Christmas pudding with brandy cream

Lemon & raspberry posset with shortbread

Baileys & Malteser cheesecake with Chantilly cream

Triple chocolate brownie with salted caramel ice cream

Apple & winter berry crumble with custard

£85 PER PERSON

[Including £5 service charge per head]