



CHRISTMAS DAY

5 Courses & Complimentary Glass of Prosecco | 78.00 pp

3 Courses & Complimentary Glass of Prosecco | 68.00 pp

AMUSE BOUCHE

SMOKED SALMON BLINIS

Cream cheese, salmon and dill

BRIE & CRANBERRY PARCELS

With a honey and chilli jam

STARTERS

CLASSIC PRAWN COCKTAIL

Marie Rose, prawns, iceberg

CHICKEN LIVER PARFAIT

With dressed rocket and sourdough

PARSNIP & APPLE SOUP

With toasted focaccia

PALETTE CLEASNER

Champagne and Lemon Sorbet

MAINS

TRADITIONAL TURKEY

Served with seasonal vegetables, roasted potatoes, braised red cabbage, bread sauce, pig blankets and stuffing balls

ROASTED BELLY OF PORK

Served with seasonal vegetables, roasted potatoes, braised red cabbage, pigs in blankets and stuffing balls

BEEF WELLINGTON

Served with seasonal vegetables, roasted potatoes, braised red cabbage, pigs in blankets and stuffing balls

SALMON EN CROÛTE

Served with roasted potatoes, seasonal greens and lemon butter sauce

VEGETARIAN WELLINGTON

Served with seasonal vegetables, roasted potatoes, braised red cabbage and vegetarian stuffing balls

DESSERTS

CHRISTMAS PUDDING

Served with brandy sauce and custard

ETON MESS

Served with raspberry sauce

FESTIVE CHEESEBOARD

Served with crackers and chutney

CHOCOLATE ORANGE TORTE

Served with lemon Chantilly cream

APPLE & CINNAMON CRUMBLE

Served with custard



Please advise a member of staff of any allergies or intolerances when ordering food – our menus, ingredients and recipes are subject to change. Due to the food in our kitchen being produced using shared equipment, we cannot guarantee any food is allergen-free but will aim to accommodate each customer where possible. 3 Courses includes: Starter, Main and Dessert. Service from 12pm until 3pm. Pre-orders by 20th December.