

Christmas Day



To Start

Avocado Cocktail

Avocado, lobster, prawns in a Marie rose sauce

Scallops & king prawns

Pan fried scallops and tiger prawns in garlic & white wine butter sauce

Pate

Chicken liver pate served with toast and mango chutney

Carpaccio

homemade beef carpaccio served with rocket and parmesan shaving

Asparagus & Truffle

Grilled asparagus with truffle sauce (V)

Leeks and potatoes soup

With fresh baked in-house bread (v)

Pallet cleanser

Champagne sorbet

To Follow

Traditional Turkey

Traditional Turkey with chestnut stuffing, chipolatas wrapped in pancetta, served with gravy

Braised Lamb Shank

Lamb shank on a bed of mash potatoes, served with red wine sauce

Seabass Al Prosecco

Pan fried seabass fillet with Prosecco lime and garlic butter

Gnocchi Primavera

Fresh gnocchi with roasted vegetable in a tomato sauce baked with mozzarella cheese or vegan cheese (v)

Ravioli Porcini

In an asparagus & creamy truffle sauce

Medallions de boeuf

Beef medallions with wild mushrooms creamy & wall grain mustard sauce
Selection of seasonal vegetables and roasted new potatoes

To Finish

Christmas pudding

A timeless rich winter warmer, filled with the flavours only Christmas can provide

Homemade Tiramisu

A rich, sweet, and creamy classic

Pistachio Profiteroles

Cream-filled choux with a nutty twist. Crisp, cool and elegant

Cheese & Biscuits

Chef's selection of Cheese with Crackers & Relish

Coffee with Petit Fours

Adult £79.95

Children 3-11years £37.50

Preorder a bottle or two... from our Wine & Champagne Menu & receive 10% Discount

To confirm Booking a £10.00 deposit per person is required

Full Payment & Pre-orders required by 17 th December 2025