

CHRISTMAS DAY MENU

On Arrival

Glass of Prosecco

Starters

Kuro Charcoal Prawns

Tail on prawns coated in a bamboo charcoal crumb on a spiced cauliflower puree

Homemade Spiced Parsnip Soup (v)

Spiced parsnip soup, topped with a parsnip crisp and served with a warm roll

Mediterranean Vegetable Tart (v)

with tomato, red & yellow peppers and courgettes, served with a mixed leaf salad

Chestnut Mushrooms & Stilton (v)

Pan fried chestnut mushrooms served on a toasted sourdough topped with a crumble of Stilton.

Served with a mixed leaf salad

Main Courses

All main courses (excluding Salmon) served with rosemary roasted potatoes, carrots, Brussel sprouts, broccoli and honey roasted parsnips

Traditional Roast Turkey

served with giant pigs in blankets with a giant sage & onion stuffing ball. Served with reduced turkey stock gravy

Roast Topside of Beef

served with homemade Yorkshire puddings and red wine gravy

Stilton & Mushroom Wellington (v)

Chestnut mushrooms and creamy Stilton in puff pastry served with vegetarian gravy

Salmon

Salmon in a White Wine & Dill sauce served with rosemary roasted new potatoes and vegetable trimmings

Desserts

Classic Christmas Pudding (v)

Christmas pudding flavoured with sherry, cider, citrus peel, mixed spices, orange and lemon oil. Served with a brandy sauce

Christmas Cracker (v & gf)

Orange dairy ice cream with an orange ripple encased in a chocolate shaped cracker

Chocolate Fondant

Rich Belgium chocolate pudding with a hidden centre, served with our homemade Cointreau sauce

Prosecco & Chambord Liqueur Bombe (vg & gf)

Prosecco sorbet bombe with a Chambord raspberry liqueur centre

Mario's Award Winning Dairy Ice Cream (v)

Three scoops of Mario's Ice Cream

To Finish

Mince Pies with your choice of tea or coffee

Adult £60.00 per head ~ Children £35.00 per head

Gluten free menu available upon request

