

3  
Courses  
£55

# Christmas Day

## MENU

### Starters

HOMEMADE PARSNIP AND MAPLE SYRUP SOUP WITH CRISPY FRIED ONIONS AND FLATBREAD (VG)

CHICKEN LIVER PARFAIT WITH MELBA TOAST AND CARAMELISED ONIONS

KING PRAWNS COOKED IN CHILLI, GARLIC OIL WITH A WHITE WINE SAUCE SERVED WITH FLATBREAD

PARMA HAM AND MELON SERVED ON A MIXED LEAF SALAD WITH TOMATO, GARLIC AND PARSLEY WITH A BALSAMIC GLAZE

### Mains

TURKEY CROWN SERVED ALONGSIDE ROAST POTATOES, STUFFING, PIGS IN BLANKETS, HONEY ROASTED PARSNIPS, CARROTS, GREEN BEANS AND CHRISTMAS SPICED CABBAGE WITH RED WINE JUS

PAN FRIED SEABASS ON A BED OF ROASTED NEW POTATOES, ASPARAGUS WITH A CAPER AND LEMON SAUCE TOPPED WITH TOMATO CONCASSE

CHRISTMAS SPICED, HONEY ROASTED HAM SERVED WITH GARLIC MASH, GREEN BEANS, BROCCOLI AND HONEY GRAVY

SPINACH AND WILD GARLIC RAVIOLI WITH A SPICED TOMATO SAUCE, ASPARAGUS AND BASIL OIL (VG)

### Desserts

TRADITIONAL CHRISTMAS PUDDING SERVED WITH CUSTARD

BELGIAN WAFFLE SERVED WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

HOMEMADE SPICED APPLE CRUMBLE SERVED WITH BRANDY CREAM SAUCE (VG)

STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM AND CARAMEL SAUCE

FREE  
GLASS OF  
PROSECCO

FOR ALL GUESTS  
UPON ARRIVAL