

3
Courses
£95

TREE HOUSE
Christmas Day
MENU
Starters

PAN FRIED DUCK BREAST ON A BED OF SWEET ORANGE GLAZE & PEPPERED ROCKET

PAN SEARED SCALLOPS SERVED ON PEA PUREE FINISHED WITH CRISPY BACON

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

CHICKEN LIVER PARFAIT WITH TOASTED BROTCHE 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, ROASTED PARSNIPS, CARROTS, BRUSSEL SPROUTS & YORKSHIRE PUDDING WITH RICH GRAVY

PAN FRIED SEABASS ON A BED OF SAUTEED NEW POTATOES, ASPARAGUS WITH A TOMATO CONCASSE

ROASTED RIBEYE OF BEEF SERVED ALONGSIDE ROAST POTATOES, PIGS IN BLANKETS, ROASTED PARSNIPS, CARROTS, BRUSSEL SPROUTS & YORKSHIRE PUDDING WITH RICH GRAVY

DUCK BREAST PAN FRIED SERVED WITH SAUTEED NEW POTATOES, TENDER ASPARAGUS AND A RICH RED WINE JUS.

VEGAN WELLINGTON SERVED ALONGSIDE ROAST POTATOES, ROASTED PARSNIPS, CARROTS, & BRUSSEL SPROUTS WITH RICH GRAVY (VQ)

ROASTED MINTED LEG OF LAMB SERVED ALONGSIDE ROAST POTATOES, PIGS IN BLANKETS, ROASTED PARSNIPS, CARROTS, BRUSSEL SPROUTS & YORKSHIRE PUDDING WITH RICH GRAVY

Desserts

TRADITIONAL CHRISTMAS PUDDING SERVED WITH CUSTARD

BELGIAN WAFFLE SERVED WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

HOMEMADE SPICED APPLE CRUMBLE SERVED WITH CUSTARD

FRUIT SALAD SERVED WITH SORBET (VQ)

STICKY TOFFEE PUDDING SERVED WITH CARAMEL SAUCE & VANILLA ICE CREAM

FREE
GLASS OF
PROSECCO

FOR ALL GUESTS
UPON ARRIVAL

IF YOU HAVE ANY DIETARY REQUIREMENTS, PLEASE BE SURE TO LET US KNOW IN ADVANCE WHERE POSSIBLE.

*FREE GLASS OF PROSECCO AVAILABLE TO BOOKINGS ONLY.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL