

XMAS DAY

£90pp

DRINKS ON ARRIVAL

Bucksfizz or orange juice

CHEFS SNACK

Smoked Beef Tallow Crisp & Sauces

(Smoked chipotle salsa, chive sour cream, ranch)

STARTERS

ROASTED TOMATO & RED PEPPER SOUP

Basil pesto, toasted pine nuts, chilli crème fraiche, garlic croutons, artisan bread (VG*,V,GF*)

DUCK, RED ONION & TRUFFLE TERRINE

Pickled shallot rings, Red onion & Port puree, balsamic & truffle oil, rocket, brioche croutes (GF*)

GOATS CHEESE BON BON'S

Beetroot puree, pickled beets, beetroot crisps, micro rocket (V)

BLOODY MARY PRAWN & CRAYFISH COCKTAIL

Head on king prawn, Baby gem, Bloody 'ell Mary rose sauce, mini tin loaf (GF*,DF*)

MAINS

ROAST TURKEY

Garlic & thyme roast potatoes, sage & onion stuffing, pig in blanket, honey roasted carrots & parsnips, wine jus (GF*,DF)

8OZ FILLET ROSSINI

Brioche, duck liver pate, wilted spinach, Madeira sauce, Triple cut chips (GF*)

SALMON EN CROUTE

Garlic & dill Hassleback potatoes, Wilted spinach, champagne & dill sauce, crispy capers, (DF*,GF*)

BUTTERNUT SQUASH PITHIVIER

Caramelised onion, butternut squash & spinach pithivier, rocket and rich red wine jus (VG*)

All mains served with cream potatoes, seasonal vegetables & cauliflower cheese for the table (DF*)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING Brandy butter, vanilla crème anglaise

BAILEYS STICKY TOFFEE PUDDING Baileys toffee sauce, Vanilla Ice Cream

BLACK FOREST ROULADE Chambord, mixed berry compote, pouring cream

LEMON MERINGUE TART Italian meringue, Raspberry couli, meringue & dried raspberry crumb

AFTERS

CHEESE BOARD FOR THE TABLE

Brie, Stilton, cranberry Wensleydale, onion chutney, grapes, celery, crackers



FESTIVE MENU

Mon. - Thu.
£30pp Lunch
£35pp Evening

Weekend
£35pp Lunch
£40pp Evening

STARTERS

PARSNIP & APPLE SOUP

Parsnip crisps, apple crème fraîche, artisan bread (V*,GF*)

GOATS CHEESE & CARAMELISED ONION TART

Balsamic dressed rocket (VG)

SMOKED CHICKEN TERRINE

Smoked chipotle mayo, crisp chicken skin, garlic croutes (GF*)

SMOKED MACKEREL PATE

pickled cucumber ribbons, rocket, croutes (GF*)

MAINS

ROAST TURKEY Garlic & thyme roast potatoes, sage and onion stuffing, honey roast carrots & parsnips, pig in blanket, red wine jus (GF*,DF)

PARRILLA 8OZ BARREL STEAK Confit tomato, portobello mushroom, hand cut chips, rocket (GF,DF)

HERB CRUSTED SALMON Wilted spinach, champagne dill sauce, crispy capers (DF*)

BUTTERNUT SQUASH PITHIVIER

Caramelised onion, butternut squash & spinach pithivier, rocket and rich red wine jus (V*)

All mains served with cream potatoes, seasonal vegetables & cauliflower cheese for the table (DF*)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy custard

APPLE & BLACKBERRIES CRUMBLE TARTLET

Pouring cream

SALTED CARMEL CHOCOLATE TART

Baileys cream (DF*)

CHEESE BOARD

Brie, Stilton, cranberry Wensleydale, onion chutney, grapes, celery, crackers (£2 supplement)

BOXING DAY MENU

£50pp

STARTERS

ROAST TOMATO AND ROASTED RED PEPPER SOUP

Bail oil, crème fraîche, artisan bread (GF*,VG*,V)

BLOODY MARY PRAWN & CRAYFISH COCKTAIL

Baby gem lettuce, Bloody Mary rose sauce,
mini tin loaf (GF*,DF*)

DUCK, RED ONION & TRUFFLE TERRINE

Red onion & Port jam, balsamic & truffle oil, rocket, brioche croutes (GF*)

GOATS CHEESE BON BON'S

Beetroot puree, pickled beets, micro rocket

MAINS

ROAST TURKEY

Garlic & thyme roast potatoes, sage & onion stuffing, pig in
blanket, honey roasted carrots & parsnips, wine jus (GF*,DF)

8OZ FILLET STEAK

Confit tomato, portobello mushroom,
hand cut chips, rocket (GF,DF)

SALMON EN CROUTE

Wilted spinach, champagne & dill sauce,
crispy capers, (DF*,GF*)

BUTTERNUT SQUASH PITHIVIER

Caramelised onion, butternut squash & spinach
pithivier, rocket and rich red wine jus (VG*)

All mains served with cream potatoes
& seasonal vegetables for the table (DF*)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

served with brandy custard

BLACK FOREST ROULADE

Black forest compote, pouring cream

LEMON TART

Raspberry couli, meringue and dried raspberry crumb

BAILEYS STICKY TOFFEE PUDDING

Baileys toffee sauce, ice cream

