

# Christmas Day

Available on Christmas Day only



**3 COURSES £47.00**

Pre-booking required

## STARTERS

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### Potted Hot-smoked Trout **GFA**

horseradish, crème fraîche,  
pickled fennel & dill, crostini

### Roasted Cauliflower & Truffle Soup **V • GFA**

toasted hazelnuts, butter, sourdough

### Chicken & Ham Hock Terrine **GFA**

piccalilli, ciabatta toast

### Baked Camembert **V • GFA**

fig jam, walnuts, toasted ciabatta

## MAINS

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### Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips, thyme-roasted carrots,  
Brussels sprouts, pigs-in-blankets, red wine gravy

### Pan-fried Cod Fillet **GF**

crushed skin-on potatoes, tenderstem broccoli,  
lobster & white wine sauce

### 8oz Sirloin Steak **GF**

grilled tomato, roasted mushroom,  
chunky chips, peppercorn sauce

**(£3 SUPPLEMENT)**

### Confit Duck Leg **GF**

truffle potato gratin, butter, green beans,  
blackberry & red wine gravy

### Butternut Squash, Lentil & Almond Wellington **VE**

roast potatoes, thyme-roasted carrots,  
Brussels sprouts, red wine gravy

## DESSERTS

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### Christmas Pudding **V • VEA**

custard or brandy sauce

### Sticky Toffee Pudding **V**

clotted cream, salted caramel sauce

### Old English Sherry Trifle **V**

### Chocolate Fondant **V • GFA**

vanilla ice cream, Oreo crumb, fruit compote

### Chocolate, Vanilla & Cherry Cheesecake **V • VEA • GF**

vanilla ice cream