

(GFA) Please note: For dishes marked with (GFA) a gluten free option is available

Christmas Day

ADULTS £ 8 0 | CHILDREN (4-12YRS) £ 4 5 | UNDER 4 £ 1 5

Indulge on Christmas Day with our traditional **3 course menu**, festive ambience and a visit from Santa and a little gift for each child on the table.

Starters

- ROAST PARSNIP + ROSEMARY SOUP (VE, DF, GFA)
Bread Roll
- SMOKED HADDOCK +
MOZZARELLA FISHCAKE (GF)
Salad of Pickled Cucumber, Shallots,
Lemon + Parsley Dressing
- CHICKEN + TARRAGON TERRINE (GFA)
Fig and Pomegranate Chutney, Toasted Ciabatta
- CRUMBLED STILTON (V, GF)
Apple, Apricot, Chicory, Honey & Mustard Vinaigrette

Mains

- ROAST TURKEY (GFA)
Sage + Onion Stuffing, Pigs in Blanket, Gravy
- ROAST BEEF (GFA)
Yorkshire Pudding, Gravy
- (BOTH SERVED WITH ROAST POTATOES +
SEASONAL VEGETABLES)
- SEA BASS FILLET
Courgette, Tomato, Spinach, Basil Gnocchi,
Lemon Oil
- MUSHROOM, BRIE + CRANBERRY
WELLINGTON (VE)
Sweet Potato Fondant, Tender Stem Broccoli,
Cranberry Gravy

Dessert

- CHRISTMAS PUDDING (V, N)
Brandy Sauce
- LEMON TIRAMISU (V, N)
Blueberry Compote, Mint Crème Fraiche
- MALTED MILK + IRISH CREAM TORTE (V, N)
Coffee Ice Cream
- CHOCOLATE + RASPBERRY TART (VE, N, GF)
Vegan Vanilla Ice Cream

TEA, COFFEE + MINTS

Please note: (V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (GFA) Can be adapted to Gluten Free, (DF) Dairy Free, (N) May contain or Traces of Nuts, (S) Contains Soya or Traces of Soya. Please do speak to a member of staff if you have an allergy or dietary requirement