

Christmas Day Menu

Starters

Butternut squash and sweet potato soup, petit pain, butter
Deep fried brie, cranberry and orange compote, rocket salad
Duck liver parfait, orange and Cointreau glaze, melba toast sails
Thai fishcake with thai dipping sauce and mixed leaf salad

Mains

Roast turkey, roast potatoes, glazed carrot, parsnips, mash, sprouts, braised cabbage,
Yorkshire pudding, pigs in blanket, gravy
Roast Sirloin of Welsh Beef, roast potatoes, glazed carrot, parsnips, mash, sprouts, braised
cabbage, Yorkshire pudding, gravy
Miso and honey glazed cod loin, sticky rice, tender stem broccoli, sesame seeds, spring onions
Oven roasted butternut squash stuffed with a nut roast, roast potatoes, glazed carrot, parsnips,
mash, sprouts, braised cabbage

Desserts

Grandmas sherry and gingerbread trifle
Apple and berry crumble with a festive custard
White chocolate and blueberry cheesecake
Trio festive cheese board, artisan biscuits, salted butter, apple, cider chutney, grapes, celery
Warm Vegan chocolate fudge cake, ice cream, chocolate shavings

Truffles

A selection of chocolate truffles

Price: £80 per person / U12s £30

We can offer accurate allergen information on the ingredients used in our dishes.
However, due to the open plan nature of our kitchen we cannot guarantee that dishes are "free from."
Please speak to your server about your allergy

