

# Christmas Day Menu

## PRE-ORDERS ESSENTIAL

4 courses £65.00 per adult | 4 courses £30.00 per child

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### Starters

Roasted Vegetable Soup with Walnut & Sage Pesto (V)

Crusty bread & butter

Smoked Salmon, King Prawn & Guacamole

Lime vinaigrette dressing & baby leaf salad

Duck Liver & Apricot Pâté

Baby leaf salad, fruit chutney & toasted bloomer

Goat's Cheese, Pear & Candied Pecan Salad (V)

Tender leaf salad & reduced balsamic

### Mains

Traditional Roast Turkey Crown, Sage & Rosemary Gravy

Sirloin Steak (10oz), Port & Stilton Sauce

Golden Glazed Carrot, Mushroom & Hazelnut Tart (V)

Rump of Welsh Lamb, Redcurrant, Rosemary & Mint

Pan Seared Salmon Fillet, Creamy Garlic Sauce

*All mains served with fresh vegetables, rosemary & garlic roast potatoes & seasonal trimmings*

### Pudotings

Fine Cheese Selection

Chutney, celery, biscuits & butter

White Chocolate & Baileys Roulade

Whipped cream

Vanilla & Pomegranate Jelly Panna Cotta

Winter fruits

Old Tom Ale Christmas Pudding

Brandy sauce

Filter coffee & mince pie included per person

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### **Food Allergens & Intolerances**

Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination.

Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information.