



CHRISTMAS DINNER MENU

£ 52.99* PER GUEST

3xcourse with coffee and minced pies
Including Traditional Mulled wine with orange & cinnamon

FESTIVE TREATS ON ARRIVAL

Minicakes with glass of Prosecco

STARTERS

Roasted parsnip & cider velvet

Served with crusty sundried tomato and oregano bloomer & butter

Chicken liver & cognac pate

Served on organic oat crisp with caramelised red onion marmalade & crispy greens

Golden crumbed Brie

Served with chilli mango salsa, micro herbs & marinated plum cherry tomatoes

MAIN COURSE

Water chestnut & apple stuffed turkey roulade;
sage and onion stuffing, Herb roasted potatoes, cranberry jus

Pan seared rib eye, stilton and mushroom sauce,
thyme fondant potatoes, Peruvian buttered asparagus & vine cherry tomatoes

Baked Scottish Salmon fillet, garlic crushed new potatoes pave,
Buttered edamame beans, crispy fennel salad & white wine sauce

Chickpea, sweet potato & silken tofu stew,
chives crème fraiche & pilaf rice

DESSERTS

Steamed Christmas pudding, vanilla & Rum sauce
Caramel Apple crumbles pie, warm vanilla anglaise
Salted caramel cheese cake
Alexandra Cheese platter, chutney & cheese crackers

DRINKS

*Traditional Mulled Wine with Orange & Cinnamon

For those with dietary requirements or allergies
who may wish to know about the ingredients used, please ask a member of staff.