

CHRISTMAS DAY Menu 2023

Starter

Smoked Salmon and Prawns

Atlantic prawns served with a seafood sauce and ciabatta bread.

Cream of Leek & Potato Soup (v)

Served with ciabatta bread.

Melon & Berry Compote (v)

With fresh raspberries and served with a blueberry compote.

Slow Roasted Honey & Soy Pork Belly

Served on a bed of mixed leaves.

Ham Hock Terrine

Served with mixed leaves, rich chutney, and toasted ciabatta.

Main

Traditional Roast Turkey

Hand-carved golden roast turkey served with all the trimmings.

Sirloin Steak

28 Day Aged Sirloin Steak, cooked to your liking and served with roast potatoes and a selection of seasonal vegetables.

Somerset Brie & Beetroot Tart (v)

Shortcrust pastry with creamy brie cheese and a centre of beetroot and apple compote. Served with new potatoes and a dressed side salad.

Fillet of Salmon with King Prawns

Served with baby potatoes, seasonal vegetables and a creamy hollandaise sauce.

£58.95 UNDER 12s £29.95

3 COURSES

Dessert

Luxury Christmas Pudding

Served with brandy sauce. **(ve)** Vegan option with soya custard available.

Chocolate & Raspberry Tear

Rich smooth Belgian chocolate truffle on a sponge base, decorated with raspberries and served with dairy ice cream.

Baked New York Cheesecake

Decorated with fruits of the forest and raspberry coulis. Served with dairy ice cream.

Cheese Board

A selection of cheeses including Isle of Man Vintage Cheddar, Belton Farm Red Leicester, Cropwell Bishop Blue Stilton, Shirevale White Stilton. Served with celery, apple, grape, biscuits and caramelised red onion chutney.

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(v) Vegetarian option. (ve) Vegan Option.

We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives. Fish products may contain bone.

If you have a food allergy, please speak to a member of staff before you order.

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BOOKING FORM

To book your Christmas Day meal, please complete your contact details and menu choices below. **Full payment is required by 1st December**. Please return your completed form to us, together with a deposit of **£10 per person**.

Lead Name:															
Email: Telephone <u>:</u>															
Please select your preferred dining time:					12:00pm 2:30pm (tick box)										
How many people is this booking for?				Adults Children (under I2)											
		Number of highchairs required													
		Starter				/	Main				Dessert				
Guest Name (tick selection)	Under 12's (tick box)	Smoked Salmon and Prawns	Leek and Potato Soup	Melon & Berry Compote	Pork Belly	Ham Hock Terrine	Roast Turkey	Sirloin Steak*	Brie & Beetroot Tart	Salmon Fillet	Christmas Pudding (mark ve)	Chocolate & Raspberry Tear	New York Cheese Cake	Cheese Board	
* Please indicate how you w	vould li	ke ar	ny sto	eaks	cook	æd, i	nclud	ding :	gues	t nan	ne:				
If any of your guests have a food a	llergy or	specia	al dieta	ary re	quirer	nent,	please	note	it her	e, incl	uding	the gu	iest n	ame:	
For pub use only															
Amount of deposit £			Today	y's d	ate										
Receipt number		(Staff	men	her	nam	Α.								