



Christmas Day Menu

Starters

French Onion Soup made with beef bone broth topped with a cheesy crouton served with a fresh baked baguette & farmhouse butter

Medley of Prawn & Smoked Salmon served on brown buttered bread with a light olive oil tossed salad garnished with a red pepper coulis.

Duet of Creamed Garlic Mushrooms, button mushrooms in a creamy garlic sauce served in a baked portobello mushroom topped with rocket & balsamic glazed roasted cherry tomatoes.

Panko coated French Brie served on Cumberland sauce garnished with a trio of French leaves.

Melon Duet with cassis & berry compote

Mains

Traditional Roast Turkey with all the seasonal trimmings (can be adapted to Gluten Free)

Traditional Roast Beef, rich red wine gravy served with all the seasonal trimmings (can be adapted to Gluten free)

Roast Aubergine, sun dried tomato & roast pepper tower served with humous infused with tahini topped with vegan applewood cheese.

Bass & Smoked Salmon & spinach delice served with a prawn lemon pelepele garlic butter, sweet chilli sauce topped with a crown of rocket & parmesan shavings.

Desserts

Double soaked Christmas Pudding with brandy sauce

Millionaire Cheesecake served on a white chocolate sauce topped with clotted cream & a white chocolate shard.

Dark Chocolate Torte served with vanilla infused cream, greek dark chocolate shavings served on a pool of raspberry coulis

Warm Cherry Brownie Cake served with plant-based ice cream & lashings of chocolate sauces.

Christmas Cheese Platter served with water biscuits, apple, celery & grapes.

Adults £90.00

Children £45.00

Christmas day menu

Pre order

Name _____

Telephone _____

Time _____

Email _____

Number of guests _____

Deposit paid _____

Starters

Soup _____

Prawn & Salmon Medley _____

Duet of Mushrooms _____

Rustic Red Pepper _____

Mains

Traditional Roast Turkey _____

Traditional Roast Beef _____

Ratatouille filled aubergine _____

Bass & Smoked salmon Gateaux _____

Desserts

Christmas Pudding _____

Baileys Cheesecake _____

Cherry brownie cake (v) _____

Chocolate Moseley Mess _____

Cheese Platter _____

