

# Christmas menu

## Canape and kir royal on arrival

### Starters

Oxtail Soup, root vegetables or Celeriac Soup (Vegan)

Smoked Ham Hock Croquette with mustard aioli, cucumber

Smoked salmon, red wine, honey thyme vinaigrette caviar, melba toast

Creamed wild mushroom, watercress, crostini. Confit of egg yolk (Vegan option available)



Malden oysters or champagne sorbet

### Mains

Roast Turkey serves with pigs and blanket, sage an onion stuffing, roasts potatoes and vegetables

11 oz Cote de Boeuf serves with roast potatoes and vegetables, red wine gravy.

Paupiette of lemon sole, potato rosti, tomato concassed, broad beans, champagne cream

Pumpkin and ricotta conghiglioni, spinach, butter and sage sauce (vegan option)

## Desserts

Christmas pudding with brandy sauce or ice cream

Dark chocolate and pistachio tart, hazelnut brittle and vanilla ice cream

Classic Vanilla Panna cotta with mix berries

Selection of cheese and biscuit with celery, grapes, quince jelly and smoked chilli jam

## Coffee

Minced pie on brandy cream



£89.95 PER PERSON AND CHILDREN UNDER 13 YEARS OLD £45.00

A £30.00 DEPOSIT IS REQUIRED PER HEAD AT THE TIME OF BOOKING WITH

PRE-ORDER OF ALL PARTIES NO LATER THAN 7 DAYS PRIOR TO BOOKING

DATE, BOOKING ARE ONLY CONFIRMED ON RECEIPT OF DEPOSIT.

**THIS IS NON-REFUNDABLE**

Service is between 12noon and 2.30pm, book early to reserve

your time slot.

Please speak to a member of staff if you have any allergen