



E'75 PER PERSON

Christmas Menu

Starters

French Onion Soup

Served with a crisp homemade crouton layered with melting gruyere.

Chicken Liver Pate

Served with onion marmalade and melba toast.

Classic Prawn Cocktail

Served with a bloody Mary sauce and caviar.

Main dishes

Traditional Christmas Carvery

Turkey and beef served with honey glazed parsnips, braised red cabbage, brussel sprouts, buttered thyme carrots, goose fat roast potatoes, sage and onion stuffing, pigs in blankets and a classic yorkshire pudding.

Grilled Seabass

Served with seasonal vegetables, buttered new potatoes and a rich champagne sauce.

Homemade Vegetarian Pie

Served with seasonal vegetables, buttered new potatoes and vegetarian gravy.

Desserts

Christmas Pudding Served with custard.

Homemade profiteroles Served with a warm chocolate drizzle.

Cheeseboard

Stilton, brie and cheddar served with grapes, toasted bread and onion marmalade.

Ice cream/sorbet



Finished with a mince pie and coffee

Full payment required at time of booking - Non-refundable from the 24th November 2024

Please make staff aware of any allergies. A full list of allergens is available upon request. Alternative dietary options are available for some dishes upon request. If you have a specific dietary requirement, we will do our best to cater for your needs.

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