

Christmas Day 2021

Champagne Cocktail

£85.00 per adult • £35.00 children

Starters

Traditional Prawn Cocktail with King Prawns (gf available)

Served on a bed of shredded Gem Lettuce with a zesty marie rose sauce

Roasted Red Pepper and Tomato Soup (gf, V & Ve available)

Topped fresh cream and basil croutons served with warm Artisan Bread & butter

Chicken Liver Parfait (gf available)

Served on a bed of shredded gem lettuce
with confit orange slices, apple chutney and toasted Brioche

Courgette and Spinach Filo Parcel (V & Ve)

Served with Mixed Salad and Roasted Red Pepper & Tomato Sauce

Main Course

Served with Goose Fat Roast Potatoes and Seasonal Vegetables

Traditional Roast Norfolk Turkey (gf)

Served with Chestnut Stuffing, Pigs in Blankets and white Wine Turkey Gravy

Roast Sirloin of Hampshire Beef (gf available)

Served with Yorkshire Pudding and a red Wine and Shallot Gravy

Salmon Fillet with Champagne Sauce and Lobster Butter (gf)

Fillet of Salmon poached in Champagne Sauce topped with Lobster Butter

Mushroom, Chard and Caramelised Onion Wellington (Ve)

Desserts

Traditional Christmas Pudding (gf)

Served with Amaretto Butter and Brandy Sauce

Chocolate Brownie topped with Pecan Brittle (V & Ve)

Served with praline or Clotted Cream or Ice Cream

Honeycomb Cheesecake

Honeycomb Cheesecake topped with Salted Caramel Sauce and Homemade Honeycomb

Selection of Cheeses

Served with Crackers, Grapes, Celery and Homemade Chutney

Warm Mince Pies and Coffee