

CHRISTMAS DAY SET MENU

All day from 12:30pm till 7pm

Canapes & Glass of prosecco on arrival

Amuse Bouche

Cauliflower Panna Cotta, Candied Walnut, Black Olive

First course

Seared Scallops, roast Chicken stick, black pudding, quail egg & bearnaise

Second course

Duck Liver & orange Parfait, brioche toast, apple chutney

Third course

Seared Fillet of stone seabass, Puy Lentils & Pancetta Crisp

Refresh

Champagne Sorbet from chef

Fourth course

Traditional Roast Turkey, pigs in blanket, Apricot Stuffing, Veg & Roast Potatoes, jus

Fifth course

Dessert

Trio of Chocolate, Caramelized Hazelnut, Salted Caramel Ice Cream

Sixth course

Artisan Cheese Board

French & British Cheeses with chutney, celery, grapes, crackers

To finish

Coffee with petite fours

**Six courses £89 per person.
45.95 for children 12 years and younger**

Vegetarian option menu available, please speak to the manager for more info.

Please let us know if you have any food allergens before you order the food.