





### Christmas Day Menu

#### £80 PER HEAD

# To Start Grazing Plate For the Table Including

Chicken Liver Pate
Selection of Cured Meats
Festive Arancini
Smoked Salmon
Chutneys | Pickles
Breads & Flavoured Butters

## The Roast All Served With

Herb Roast Potatoes | Maple Glazed Carrots & Parsnips | Braised Red Cabbage | Swede Puree | Buttered Greens | Cauliflower Cheese | Red Wine Gravy

Sage & Onion Stuffed Boneless Turkey Crown
Roast Striploin of Beef & Yorkshire Pudding, Served Pink
Pressed Cider & Apple Pork Belly, Crackling
Wild Mushroom & Goats Cheese Pithivier (v)
Spinach, Squash & Sweet Potato En-croute (vg)

#### Sweet Treat

Petit Fors for the table

Mince Pies

White Chocolate Truffles

Christmas Pudding Chocolate Brownie Bites

Add Homemade Christmas Pudding £8 per head
Homemade Christmas Pudding | Brandy Custard | Boozy Cherries

15% Service charge will be added to each bill