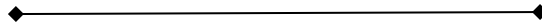


Christmas Eve Menu 2023

£55 per person / Children under 12yo £25 per person

(Subject to change)

Antipasto All'Italiana a selection of Italian salami, grilled vegetables, crostini (GFA)
Mushroom & Truffle Risotto porcini mushrooms, truffle oil, truffle shavings (V) (GF) (VGA)
Roasted Plum Tomato and Basil Soup with rustic bread (GFA) (V) (VG)
Chicken Liver Parfait with red onion jam, toasted brioche bread
Salt & Pepper Calamari with home-made sweet chilli sauce (GF)(DF)
Moules Marinière in white wine creamy sauce, toasted sourdough bread
Smoked Mackerel Fillet with celeriac and apple remoulade, lemon dressing (GF)



Roast Beef, Yorkshire pudding, roast potatoes, seasonal vegetables (GFA)
Roast Shoulder of Pork, Yorkshire pudding, roast potatoes, seasonal vegetables (GFA)
Roast Supreme Chicken Breast, Yorkshire pudding, roast potatoes, seasonal vegetables
Pan Fried Cod Fillet with fennel and potato puree, asparagus, salsa verde (GF)
Miso Glazed Salmon Fillet with rice noodle, pock choi, red peppers spring onions and bean sprouts (DF)
Lobster Tails with garlic butter and fries (GF) **(supplement £10.00)**
Porcini Mushrooms & Chestnut Risotto with truffle oil (GF)(V)
Linguini Frutti di Mare prawns, calamari, mussels, garlic, shallots and white wine
Gourmet Beef Burger with smoked Monterey Jack cheese, crispy bacon in pretzel bun, beer battered onion rings, fries, tomato and coriander salsa (GFA)
Vegan Mushroom Bourguignon with herb mash(V)(VG)(DF)
Parmigiana Melazana, aubergine, Mozzarella cheese, Napoli sauce (V) (GF)

Sides from £4.50

Cauliflower Cheese - Sprouting Broccoli & Roasted Almonds – Wilted Spinach – Sweet Potato Fries - House Chips – Fries – Truffle & Parmesan Fries – Mixed Leaves Salad

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Alternative available (DF) Dairy Free
A 12.5% discretionary service charge will be added to your bill | All prices are inclusive of VAT.

Desserts

Golden syrup sponge pudding with vanilla custard (GF)

Madagascar Vanilla Crème Brûlée with Amaretti biscuits and seasonal berries (GFA)

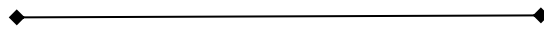
Apple Tart Tatin with vanilla ice-cream

Chocolate Truffle Torte with raspberry coulis

Crispy Chocolate and Hazelnut Slice with fresh raspberries

Selection of Fine English Cheeses with fig & apple chutney, celery and Miller's Damsels biscuits

Ice cream or Sorbet selection (Vanilla, Strawberry, Chocolate, Mint Chocolate, Toffee, Rum & Raisin)
(Mango, Raspberry, Lemon)



Kids Menu

Soup of the Day, warm bread

Garlic Bread with Mozzarella cheese

Sliced Honeydew Melon & Strawberries

Penne with Napoli Sauce, parmesan

Sausage and Mash with gravy

Chicken Goujons with fries and garden peas

Fish & Chips with fries and garden peas

Roast Beef/Chicken, Yorkshire pudding, roast potatoes, seasonal vegetables

Kids Desserts

Ice-cream, choice of flavours – Swiss chocolate, vanilla, strawberry, mint chocolate, toffee

Chocolate Brownie Sundae with vanilla ice-cream

Warm Waffle with vanilla ice cream