

£75.95 per person

£37.50 under 12's

Deposit required and balance to be paid by 11th December

Welcome Canapé & Prosecco at the bar (Mocktail for Children)

Starters

Roasted Parsnip & Butternut Squash Soup with Leek & Asparagus Soldiers (v, gf)

Homemade soup served with crispy leek and asparagus soldiers, garnished with sage, chives and a drizzle of cream.

Seared King Scallops & Chorizo with a Ginger & Pear Purée (gf)

King scallops seared on the grill, served over a ginger and pear purée with pan fried chorizo, lemon, garlic and salad garnish.

Orange & Thyme Duck Leg Confit (gf)

Slow cooked crispy duck leg, served over sweet potato purée, savoy cabbage, pancetta and an aromatic orange and thyme jus.

Goat Cheese Beetroot (v, gf)

Grilled goat cheese and beetroot served on grilled brioche bread, garnished with rocket and watercress salad leaves with an aromatic fig jam.

Main Course

Traditional Hand Carved Turkey Crown (gf)

Succulent home roasted turkey crown, served with slices of stuffed turkey leg roulade with a chestnut, sage and turkey meat stuffing, homemade gravy, 'pigs in blankets' and cranberry sauce.

Dry Aged Rib of Roast Beef with Thyme, Port and Redcurrants (gf)

Succulent roasted dry aged Laverack's rib of beef served with 'pigs in blankets' and a rich thyme and port gravy.

Grilled Halibut and Jumbo Prawn (gf)

Halibut supreme and jumbo prawns grilled, served over roasted crushed potatoes, spring onion and herbs, garnished with slow roasted cherry tomatoes on the vine, roasted garlic and a lemon and basil vinaigrette.

Vegetarian Sizzler (v, gf)

A triple stack of marinated Spanish onions, aubergine, portobello mushroom and sweet red peppers on a sizzler dish with grilled halloumi and drizzled with a fig balsamic dressing.

All dishes are served with a selection of seasonal potatoes and vegetables

Desserts

Warm Sticky Gingerbread & Guinness Cake

Beautifully rich gingerbread and Guinness cake served with a sticky toffee sauce.

Traditional Christmas Pudding

Served with homemade brandy sauce.

Creamy White Chocolate Cheesecake

Light, white chocolate cheesecake topped with candy cane pieces and served with homemade ice cream.

A Selection of English & Continental Cheeses

Served with homemade apple and fig chutney, fruit, crudités and crackers.

Coffee & Mince Pie

(v) Vegetarian (gf) Gluten Free

Our menu descriptions do not mention all ingredients so please ask your server before ordering. Any dietary requirements must be brought to our attention. We cook from scratch and are able to cater for a wide range of dietary needs, however we can not guarantee that traces are not present. Management reserve the right to refuse service and do not take liability for anyone with a food allergy. We cannot guarantee that all our dishes are 100% free from nuts or derivatives. Fish and chicken products may contain bone. Cooking oil contains GM products. All items are subject to availability. Prices include VAT.

Christmas Day Pre-Order Form

A deposit of £20 per person is required to hold your booking. This form should be completed and returned by 11th December. Please ensure the balance of your booking is paid in full by 11th December.
Adult £75.95 per person - Under 12 £37.50 per person



Contact Name: _____

Telephone: _____ Email: _____

Date of Booking: _____ Number of Guests: _____

Name	Starters	Mains	Desserts	Wine/Champagne	Qty
		Roasted Parsnip & Butternut Squash Soup with Leek & Asparagus Soldiers (v, gf)			
	Seared King Scallops & Chorizo with a Ginger & Pear Purée (gf)				
	Orange & Thyme Duck Leg Confit (gf)				
	Goat Cheese Beetroot (v, gf)				
	Traditional Hand Carved Turkey Crown (gf)				
	Dry Aged Rib of Roast Beef with Thyme, Port and Redcurrants (gf)				
	Grilled Halibut and Jumbo Prawn (gf)				
	Vegetarian Sizzler (v, gf)				
	Warm Sticky Gingerbread & Guinness Cake				
	Traditional Christmas Pudding				
	Creamy White Chocolate Cheesecake				
	A Selection of English & Continental Cheeses				

Full drinks menu available on our website. Wines/champagnes and prices are subject to change.
Please ensure that this form is returned no later than 72 hours before your booking.

(v) denotes vegetarian dishes.
(gf) denotes gluten free dishes.

We cannot guarantee that all our dishes are free from nuts or derivatives, fish products may contain bones. Cooking oil may contain GM products. All items are subject to availability. Prices include VAT.

Please inform a member of staff of ANY special dietary needs or allergens. All menu items are subject to availability.