



CHRISTMAS DAY BANQUET

Winter Warming Lentil and Vegetable Soup, Chives and Parsley, with Bread Selection

SALADS

Clementines, Spelt, Vegan Feta, Mixed Leaves, Candied Pecans, Pomegranates, Sliced Potatoes, Bell Peppers, Chorizo, Herb Dressing, Heritage Tomatoes & Mozzarella

COLD MEATS

Chicken Liver Parfait, Ham Hough Terrine, Serrano Ham, Honey Roast Ham, Chorizo Sausage, Salami, Olives, Chutney, Oatcakes, Gravdax

SEAFOOD SELECTION

Smoked Salmon, Prawns in Marie Rose Sauce, Peppered and Smoked Mackerel, Seafood Terrine, Moules Mariniere, Poached Salmon, Citrus Mayonnaise, Lemon Capers

FRESH FRUIT PLATTER

MAIN COURSE

Ballotine of Turkey, Sage & Onion Stuffing, Cranberry Sauce
Roast Sirloin of Beef, Yorkshire Puddings
Pumpkin and Wild Mushroom and Sage Pithiviers

Accompaniments

Honey Roasted Parsnips, Roasted Winter Vegetables with Carrot, Swede, Celeriac, Ruffled & Roasted Herb Potatoes, Pigs in Blankets, Creamed Button Sprouts

DESSERT

Macaroons, Christmas Trifle, Chocolate Cake, Mandarin Tart, Yule Log, Fruit Cake, Swiss Roll, Crème Brûlée, Cherry Gateau, Christmas Pudding

FOR THE CHILDREN

STARTER



Tomato Soup, Bread Rolls, Fruit & Melon Skewers,
Garlic Bread topped with Cheese, Mozzarella Melts, Tomato Dip

MAIN COURSE

Pigs in Blankets, Chicken Goujons, Fries, Beans, Mini Burgers, Fish Goujons

DESSERT

Children's "sweetie" corner



If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish. Please note a discretionary service charge of 12.5% has been added to your bill.