



CHRISTMAS DAY MENU

£75.00 per head

Mulled Wine On Arrival

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*Mixed Hor'dourves*

*Marinated Olives, Sundried Tomatoes, Figs with Blue Cheese, Mixed Nuts, Devils on Horseback*

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Roasted Parsnip and Ginger Soup topped with Crème Fraiche

*Pressed Game Terrine served with a Port and Red Onion Marmalade and Melba
Toast*

*Oak Smoked Salmon filled with Light Scrambled Egg and Prawn with a Chive
Beurre Blanc*

*King Prawns on Shredded Cos Lettuce with Marie Rose Sauce and Cherry Vine
Tomatoes*

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*Refreshing Champagne Sorbet*

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*'Bird 'n' Bird'*  
*Turkey, Duck and Goose*

*Local Free Range Turkey*

*Free Range Tamworth Pork*

*Roast Sirloin*

*All the above are carved at your table and served with Seasonal Vegetables, Roast Potatoes, Chipolatas wrapped in Bacon, a Yorkshire Pudding and Walnut, Apricot and Sage Stuffing*

*Vegetable Nut Roast*

*Baked Turbot with a Shrimp and Tomato Butter*

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Christmas Pudding with Brandy Sauce

Lemon Posset with Wilted Berries

Traditional Sherry Trifle

White Chocolate and Baileys Cheesecake

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*A Selection of British Cheeses*

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Coffee and Mince Pies

**All dishes may contain traces of nuts*