Noël avec nous

CHRISTMAS DAY KIDS MENU

Please choose one of the following from each course

on arrival

Crudité and Dips (V) (VE) Bread, Carrot & Cucumber sticks with red pepper hummus

starters

MUSHROOM AND CHESTNUT SOUP (V) (VE) (GO)
served with baguette

CHICKEN LIVER PÂTÉ (GO)
served with cranberry and mulled spiced chutney and sliced baguette

PRAWN COCKTAIL (GO)
North Atlantic prawns, served on a bed of gem lettuce, with Mary rose sauce and lemon

GARLIC BAGUETTE

mains

MAC & CHEESE (V)
slow-roasted Pork belly served with roast potatoes, bramley apple sauce, thyme jus and seasonal vegetables

ROAST BEEF
Roast Rib of beef served pink with yorkshire puddings, roast potatoes, seasonal vegetables, gravy and horseradish sauce

FISH GOUJONS
with peas and sweetcorn

ROAST TURKEY
Roast Breast of Turkey served with pigs in blankets, stuffing, roast potatoes, seasonal vegetables, gravy and cranberry sauce

BURGER
4oz prime beef burger in a soft bun with plum tomato, lettuce and frites

dessert

THREE SCOOPS OF SALTED CARAMEL ICE CREAM (V)
served with chocolate sauce

ICE LOLLY (V) (GF)
apple & mango and apple & strawberry Chilly Billy ice-lollies

CHOCOLATE ORANGE FONDANT (V)
melt in the middle, served with orange ice cream

CHRISTMAS PUDDING (V)
with vanilla ice-cream

BAKED CHEESECAKE W STRAWBERRIES (V)
Baked Vanilla Cheesecake served with fresh strawberries

to finish

after dinner chocolates

(V) Suitable for vegetarians. (VE) Suitable for vegans. (GF) Gluten-free. (GO) Can be made gluten-free on request.

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