

HAVE YOURSELF A
**MERRY
LITTLE
CARNIVAL**

CHRISTMAS DAY 2022



On Arrival

Olives & Bread Board V

Starters

Mushroom & Chestnut Soup V VG

ask for GF Served with baguette.

Pâté ask for GF
Served with baguette.

Prawn Cocktail V VG

North Atlantic prawns, served on a bed of gem lettuce with Marie Rose sauce & lemon.

Calamari

Served with lightly dressed rocket & toasted pumpkin seeds.

Desserts

Baked Cheesecake V

Baked cheesecake topped with a mulled spiced berry compote.

Lemon Tart V GF

With vanilla crème fraîche.

Chocolate Orange Fondant V

Melt in the middle, with orange ice cream.

Christmas Pudding V A

Served with brandy sauce.

Main Courses

Pork Belly GF

Slow-roasted pork belly served with roast potatoes, Bramley apple sauce, thyme jus & seasonal vegetables.

Roast Beef

Served with roast potatoes, seasonal vegetables, gravy & horseradish sauce.

Roast Turkey

Served with stuffing, roast potatoes, seasonal vegetables, gravy & cranberry sauce.

Seabass GF

Pan-seared seabass with buttered seasonal vegetables, Anna potatoes & béarnaise sauce.

Celeriac Steak V VG GF N

Roasted celeriac steak with onion, savoy cabbage, green beans, toasted hazelnuts & jus.

Beef Bourguignon GF A

Beef in red wine sauce with bacon lardons, pearl onions, carrots, chestnut mushrooms & herb-mashed potato.

After Dinner

Cheeseboard ask for GF

Served with cranberry, mulled spiced chutney, black grapes, celery & baguette.

Tea, Coffee & Chocolates to finish

V Vegetarian

VG Vegan

GF Gluten free

A Alcohol

N Nuts/peanuts

Any allergies/intolerances? Please let your server know. We haven't listed all of the ingredients in every dish. Adults need around 2000 kcal a day. All dishes are prepared & cooked in kitchens where allergen ingredients (e.g. nuts, flour etc) are commonly used & we therefore cannot guarantee our dishes will be free from traces of these products • Some dishes may contain bones • We aren't responsible for stolen or lost items • We may need to substitute an equivalent ingredient or dish subject to availability • Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption • 100% FSC-certified paper, printed with vegetable-based inks • An optional 12.5% service charge will be applied to your bill. 1222C