CHRISTMAS DAY MAIN MENU

STARTERS

Smoked plum tomato and caramelised onion soup VVE* GF*
Served with a kale pesto

Chicken liver and brandy pâté GF*

Fruit chutney and rustic toast, baby leaf and pine kernel salad

MAINS

Traditional roast turkey and honey roast ham GF*

Sage and onion stuffing, creamed potato, goose fat roasted potatoes, honey roast parsnips and a roast turkey gravy, served with cranberry sauce

Roast beef GF*

Creamed potato, goose fat roasted potatoes, honey roast parsnips and a roast gravy

Wild mushroom and Brie wellington VVE*

Tender stem broccoli, roast potatoes, red wine wild mushroom jus

All of the dishes above are served with a melange of seasonal vegetables

DESSERTS

Steamed Christmas pudding v

With brandy sauce

Dulce de leche cheesecake

Salted caramel ice cream and a lightly whipped vanilla cream

Chocolate brownie sundae vve* GF*

Chocolate brownie, vanilla ice cream, whipped cream and chocolate sauce

CHRISTMAS DAY CHILDREN'S MENU

STARTERS

Cream of tomato soup v GF*

With star croutons

Melon smile v ve* cF*
With a selection of fruit and strawberry coulis

MAINS

Traditional roast turkey and honey roast ham GF*

Creamed potato, sage and onion stuffing, goose fat roasted potatoes, peas and a roast turkey gravy

Roast beef GF*

Creamed potato, goose fat roasted potatoes, peas, and a roast gravy

All served with a melange of seasonal vegetables

Vegan shepherd's pie v ve

Chestnut mushrooms, butternut squash, carrots and leeks with tender stem broccoli

DESSERTS

Steamed Christmas pudding v

Served with custard

Chocolate brownie sundae v ve* GF*

Chocolate brownie, vanilla ice cream, whipped cream and chocolate sauce