

CHRISTMAS DAY 2021

£100.00 ADULTS £50.00 CHILDREN UNDER 12

Starters

LOBSTER BISQUE (GF)

Indulgent and rich lobster bisque finished with brandy served with lobster meat, rouille & croutons

BAKED STUFFED ROMAINE PEPPERS (V)

Filled with a pomegranate, artichoke and roast vegetable cous cous with a spiced broad bean homous

PRESSED TERRINE OF CHICKEN, DUCK AND RED ONION MARMALADE

Coarse pressed chicken, duck terrine flavoured with sweet red onions with roasted shallots, red onion and ale confit with a watercress & tenderleaf salad & homemade toasted breads

SMOKED DUCK BREAST SALAD (GF)

Sliced smoked duck breast, orange, honey & cider vinegar dressing, pickled fennel and a golden beetroot piccalilli

KING PRAWN AND CREVETTE BLOODY MARY SALAD (GF)

warm water crevettes and king prawns with a bloody mary style dressing

DUCK EGG & GRILLED ASPARAGUS HOLLANDAISE (GF)

Asparagus spears wrapped in parma ham served with fresh hollandaise sauce and a poached duck egg

Mains

CHRISTMAS DAY CARVERY SERVICE

Roast Turkey, Roast Goose, Loin Of Pork, Loin Of Venison, Leg of Lamb & Festive Ham

Our renowned selection of fresh vegetables, Yorkshire puddings, parsnips, stuffing, goose fat roast potatoes, Madeira wine gravy and all the trimmings.

Also available as a vegetarian option with Mixed Nut Roast

ROAST HALIBUT & SAFFRON BISQUE (GF)

Oven roasted halibut, topped with clams, cockles, mussels & scallops with a saffron lobster bisque served with sea greens, buttered new potatoes & asparagus spears

FILLET OF BEEF WELLINGTON

Aldens dry aged fillet with wild mushroom duxelle, rosemary & english mustard wrapped in prosciutti ham and golden puff pastry. Served with blackcurrant & Madeira gravy, dauphinoise potatoes & sautéed green vegetables

MUSHROOM & AUBERGINE SUET PUDDING (V)

Portobello and flat cap mushrooms layered with grilled aubergines, and roasted fresh chestnuts bound in steamed vegetarian suet crust served with red wine & porcini mushroom gravy

Desserts for the table to share

CHRISTMAS PUDDING

Flambéed at your table served with brandy sauce

DESSERT PLATTER

An assiette of individual desserts

CHEESEBOARD

Artisan platter of Oxford Blue, Continental and Classic English cheeses with vintage port, biscuits and fruit accompaniment

FRESHLY BREWED COFFEE OR MULLED WINE WITH MINCE PIES

A deposit of £40.00 per person is required to confirm your reservation.

Full payment is required by Saturday December 1st 2021. Bookings cancelled after this date will be charge at 100%

All weights shown are approximate before cooking. The European rule bit! 1lb = 454 g.

All prices include VAT at the current rate of 5%. Our kitchen contain all 14 allergen ingredients as outlined by the EU Directive (EU FIC 2014) Please ask for any allergy advice, we'll be happy to accommodate your requests