

CHRISTMAS DAY 2023

£100.00 ADULTS £50.00 CHILDREN UNDER 12

Starters

BOUILLABAISSE

Classic french fish soup of monkfish, mullet, prawn,
scallop & mussels served with rouille & croûtons

STUFFED AUBERGINE WITH POMEGRANATES (V)

Filled with pomegranate, artichoke and roast vegetable cous cous with spiced homous

CHICKEN LIVER PATE FLAVOURED WITH COGNAC

Smooth Chicken Liver Pate finished with butter and fine french brandy, roasted shallots, red onion
and ale confit with a watercress & tenderleaf salad, homemade toasted breads

SMOKED DUCK BREAST SALAD

Sliced smoked duck breast, orange, honey & cider vinegar dressing

KING PRAWN, SMOKED SALMON AND CREVETTE BLOODY MARY SALAD

Seafood, tenderleaf salad and a bloody mary style dressing finished a bit of spice

DUCK EGG & GRILLED ASPARAGUS HOLLANDAISE

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

Mains

CHRISTMAS DAY CARVERY SERVICE

Roast Turkey, 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

ROASTED MONKFISH WITH LOBSTER, PRAWN & SAFFRON BISQUE

Oven roasted monkfish served with rich, creamy garlic dauphinoise potatoes,
butter glazed baby vegetables and lobster sauce

10oz FILLET STEAK

Aldens dry aged fillet cooked to your liking then flambéed with brandy, mixed mushrooms, veal stock
& double cream served with beer battered giant onion rings, roasted tomatoes, hand cut chips & salad

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

DESSERT PLATTER

An assiette of individual desserts and a whole flambéed christmas pudding
to share at your table with brandy sauce to help yourself

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 NON-REFUNDABLE deposit of £40.00 per person is required to confirm your reservation.

Full payment is required by Friday December 1st 2023. 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 20%. Our kitchen contain all 14 allergen ingredients as outlined by the EU Directive
(EU FIC 2014) A written directory of dishes and allergens is available from behind the bar on request.