ADULTS £90PP



SOUP OF THE DAY • Served with a warm crusty roll & butter. (GFoR) (V) BELGIAN SEAFOOD CHOWDER • Served with a crusty roll & buttter. (GFoR) GIN & ORANGE CURED SALMON GRAVADLAX • Served on toasted Sourdough with a lemon & chive crème fraiche.

**CRISPY PORK BELLY BITES •** Glazed with balsamic vinegar & figs. (GFoR) **GOAT CHEESE & SHALLOT TART•** Served on a bed of mixed leaves. **MELON & PINK GRAPEFRUIT COCKTAIL•** Served with Prosecco Sorbet. (GFoR) (VE)

## MAIN COURSES

**DERBYSHIRE ROAST TURKEY •** Served with sage & onion stuffing, pigs in blankets and turkey gravy. (GFoR)

**ROASTED SIRLOIN OF BEEF •** Served with home made Yorkshire Pudding. (GFoR) **HERB CRUSTED SALMON•** Served with crushed new potatoes, sautéed spinach and a champagne cream sauce.

**MUSHROOM & SPINACH WELLINGTON •** Served with parmentier potatoes, red pepper puree and freshly steamed vegetables. (V)

**CHESTNUT ROAST•** Served with crispy roast potatoes, fresh vegetables and vegetarian gravy. (VE)

GFoR- Gluten Free on Request, please speak to your server.

All the Above Main Courses are served with Crispy Roast Potatoes, freshly steamed vegetables and home made cauliflower cheese, unless stated otherwise.

## TO FINISH

TRADITIONAL CHRISTMAS PUDDING • Served with Brandy Sauce or Fresh

Cream

Alternatively please see our Dessert Specials Board.

ADULTS £90pp -- CHILDREN (Under 12 years old) £50pp

A £20PP NON REFUNDABLE/NON TRANSFERABLE DEPOSIT WILL BE REQUIRED ON BOOKING FOR OUR CHRISTMAS DAY MENU.





