



Christmas Day

3 course £99

Glass of prosecco on arrival

Starter

Traditional French onion soup

Goosnargh chicken liver parfait with toast, pickles & festive chutney

Crisp panko goat cheese with winter balsamic beets, vine tomatoes & warm spiced nuts

Smoked Scottish salmon with Greenland prawns, island goddess sauce & caviar

Main

Traditional roast turkey crown with all the Christmas trimmings

Nut roast with all the trimmings & no meat gravy (v)

Roast prime sirloin of Angus beef with all the Christmas trimmings

Pan fried sea bass fillet, handmade tortelloni, spinach, Champagne beurre blanc

Dessert

Traditional Christmas pudding with Cognac custard & vanilla ice cream

Sticky toffee pudding with hot toffee sauce & vanilla ice cream

Selection of Farmhouse cheese with biscuits, grapes, celery & winter spiced chutney

Baked New York cheesecake with oranges and nuts

A 10% service charge will be added to every table.