



Christmas Day

3 course £105

Glass of prosecco on arrival

Starter

Traditional French onion soup with cheese crouton

Goosnargh chicken liver parfait with toast, pickles & festive chutney

Crisp panko double cream brie, vine tomato carpaccio, cranberry & warm spiced nuts

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

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, caviar

Dessert

Traditional Christmas pudding with custard & vanilla ice cream

Sticky toffee pudding with hot toffee sauce & vanilla ice cream

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

Brulee vanilla cheesecake with fresh berries

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