



## FESTIVE MENU

### STARTERS

**Roast Cauliflower & Chestnut Soup (GFA)**  
Served with warm crusty bread

**Homemade Port & Chicken Liver Pate**  
Served with fig chutney and toasted sourdough

**Cranberry & Goats Cheese Parfait**  
Set with basil butter and served with walnut & rocket salad

**Smoked Salmon & Horseradish Crème Fraiche**  
With bloomed capers & lemon and toasted sourdough

**Traditional Prawn Cocktail (V)**  
Atlantic prawns on a bed of baby gem with sunblushed tomato salsa, marie rose sauce, malt bloomer and lemon wedge

### MAINS

**Traditional Turkey Roast**  
Hand carved turkey breast, stuffing, roast and creamed potato, roast carrot & parsnip, sprouts and gravy

**Roast Pork Belly**  
Pork belly with crispy skin served with roast & creamed potato, glazed carrots, sprouts and pan gravy

**Pan Fried Sea Bass**  
Garlic and sage roasted new potatoes, cabbage & green bean medley, clams, white wine, lemon and cream sauce

**Veggie Xmas Linguine (V)**  
Sautéed Sprouts, roasted butternut squash, garlic, asparagus and pea puree, parmesan shavings

**Vegan Nut Roast (V, VE)**  
Served with roast potatoes, carrot & swede mash, roast carrot & parsnip, sprouts and vegan gravy

### DESSERTS

**Christmas Pudding**  
Served with brandy sauce

**Warm Almond Cake**  
Served with banana cream

**Millionaire Shortbread Cheesecake**  
Served with caramel ganache

**Cheese Board**  
Selection of cheeses, festive chutney and an assortment of crackers

**Grandpa Greenes Ice Cream**  
Selection of Ice creams, biscuit crumb and choice of sauce

## FESTIVE DAYS

### CHRISTMAS EVE

**Restaurant & Brasserie Menu**  
Served all day 12 noon - 8.00pm

### CHRISTMAS DAY

**1st sitting**  
12 noon arrival  
Dine 12.30pm

**2nd sitting**  
3.30pm arrival  
Dine 4.00

**Four courses - £99.95 per person**

**£25.00 deposit required per person**  
**Booking & pre-order essential**

### BOXING DAY

**Served 12pm - 7.00pm**

**£10.00 deposit required per person**  
**Booking is essential**

### NEW YEARS EVE

**Restaurant & Brasserie Menu**  
Served 12pm - 8.00pm

### WELCOME IN THE NEW YEAR

**D.J. from 9.00pm**

## CHRISTMAS DAY

### STARTERS

**Roast Parsnip & Apple Soup**  
Served with warm crusty bread & butter

**Four Meat Pate**  
Chicken breast, duck breast, pork tenderloin wrapped in streaky bacon served with pear compote and crusty bread

**Christmas Gnocchi (V)**  
Red and sweet potato gnocchi, fried sage, cranberries & parmesan shavings

**Braised Duck Leg**  
Compressed plums, mulled wine reduction served on filo pastry

### PALATE CLEANSER

**Lemon Sorbet**

### MAIN COURSE

**Traditional Turkey Roast (GFA)**  
Hand carved turkey, roast & creamed potato, roasted carrot & parsnip. Sprouts with pancetta, pigs in blankets, Yorkshire pudding, meat gravy

**Roast Porchetta (GF)**  
Pork belly & loin, rolled with sausage meat, served with roast & creamed potato, glazed carrots, sprouts & pan gravy

**Pan Seared Swordfish**  
Citrus & balsamic glaze, herby roasted new potatoes, and sautéed spinach & green beans

**Beetroot Wellington (V, VE)**  
Served with roast potatoes, carrot & swede mash, roast carrots & parsnips, sprouts and veggie gravy

### DESSERT

**Traditional Christmas Pudding**  
Served with brandy butter & whisky cream

**Warm Almond Cake**  
Served with banana cream and raisin ice cream

**Chocolate Brownie**  
Served warm with blackberry compote and Baileys ice cream

**Cheese Board**  
Selection of cheeses, tomato chutney and an assortment of crackers

**£99.95**  
**£25 deposit required per person Pre order required**

**SENIOR CITIZEN AND FOR THOSE WITH A SMALLER APPETITE** MONDAY-FRIDAY, SERVED 12 NOON - 8.00PM / SATURDAY, SERVED 12 NOON - 6.00PM **TWO COURSES £16.95 THREE COURSES £19.95**  
**FESTIVE MENU** MONDAY-FRIDAY, SERVED 12 NOON - 8.00PM / SATURDAY, SERVED 12 NOON - 6.00PM **TWO COURSES £26.95 THREE COURSES £31.95**  
**SERVED MONDAY 2ND DECEMBER - SATURDAY 21ST DECEMBER £10.00 DEPOSIT REQUIRED PER PERSON - BOOKING AND PRE ORDER ESSENTIAL**