



Christmas Day Extravaganza 4 - Course Menu

Starters

Winter Vegetable Soup
Served with Crusty Bread

Ham Hock & Pea Terrine
With crostini, piccalilli,
redcurrants & watercress.

Duo of Smoked Fish
Smoked Salmon and Trout
with Horseradish cream

Price per person **£69.95**

Under 11's **£35.00**
(2 - Course)

Mains

Farmhouse Carvery

Choose two from our selection of Turkey, Sirloin of Beef or Honey Glazed Gammon to be hand carved for you, then simply help yourself to all of the trimmings.

Apricot & Goat Cheese Nut Roast

This is cooked to order, then you simply help yourself to all the trimmings and the vegetarian gravy.

Gluten Free Carvery

With gluten free Yorkshire puddings, & Gluten free gravy, plus all the trimmings.

Poached Salmon Hollandaise
with Carvery Vegetables (Simply help yourself)

Desserts

Trio Of Desserts

Chocolate Brownie, Zesty Lemon Tart and Fruit Meringue Nest

Traditional Christmas Pudding

With Homemade Brandy Custard

To Finish

Cheese and Biscuits Banquet

A non-refundable deposit of £25 per person is required to secure your booking, with the remaining balance payable by Sunday 1st December.