



Christmas EVE MENU

STARTERS

SPICED PARSNIP AND CHESTNUT SOUP
(VEGAN / GFO)

Served with warm sourdough bread & butter

CRAYFISH AND PRAWN COCKTAIL (GFO)

Served with Marie Rose sauce and Melba toast

DUCK & PORK LIVER PATE WITH
ORANGE BUTTER (GFO)

Served with dressed salad, house onion chutney and
toasted sourdough bread

FIG AND GOAT CHEESE PARCELS

Served with dressed salad and raspberry puree

MOROCCAN CAULIFLOWER (VEGAN/GFO)

Served on hummus sourdough bread

DESSERTS

CHRISTMAS PUDDING (VEGAN AVAILABLE)

Served with brandy sauce

BRAMLEY APPLE PIE

With your choice of ice cream, custard or cream

CHOCOLATE & SALTED CARAMEL PROFITEROLS

With your choice of ice cream, custard or cream

STICKY TOFFEE PUDDING (GFO)

With your choice of ice cream, custard or cream

CAPPUCCINO CHEESECAKE

With your choice of ice cream or cream

ORANGE CREME BRULEE (GFO)

Served with shortbread biscuit

AFFOGATO (vanilla ice cream & espresso)

2 SCOOPS OF ICE CREAM OR SORBET (GF)

Vanilla, Chocolate, Salted Caramel, Mint Choc Chip.
Blackcurrant sorbet, Lemon sorbet, Mango sorbet

MAIN COURSES

SALMON FILLET (GFO)

Herb-crusted salmon, served on a bed of samphire with
new potatoes and creamy Madeira & clams sauce

TRADITIONAL TURKEY BREAST ROAST (GFO)

Served with roast potatoes, Yorkshire pudding, stuffing,
pigs in blankets and pan gravy

SLOW-COOKED PORK BELLY (GFO)

Served with truffle mash and creamy cider & apple sauce

WINTERBOURNE LAMB

Slow-cooked, bone-in lamb shoulder, served with
champ and rich red wine & mint gravy

10oz SIRLOIN STEAK (GFO)

Served with triple-cooked chips, Portobello mushrooms,
grilled tomatoes and onion rings

Add peppercorn, blue cheese or red wine sauce

10oz RIB-EYE STEAK (GFO)

Served with triple-cooked chips, Portobello mushrooms,
grilled tomatoes and onion rings

Add peppercorn, blue cheese or red wine sauce

ROASTED VEGETABLE TART (VEGAN)

Served with dressed salad and redcurrant & port jus

BRIE, CRANBERRY & MUSHROOMS
WELLINGTON (VEGETARIAN)

Served with roasted potatoes and vegetarian gravy

2 COURSES - £40.00

3 COURSES - £45.00

£10 PP DEPOSIT AND A PRE-ORDER WILL BE REQUIRED

*If you have a food allergy or a special dietary requirement please inform a
member of our staff or ask for more information*