

STARTERS

French Onion Soup, Cheese on Toast (G)

Crispy Peking Duck Bon Bons, Plum & Star Anise Coulis, Crispy Duck Scratchings

Roasted Portobello Mushroom & Pesto Tart, Creamed Goats Cheese,
Rocket & Aged Balsamic (V)

Spiced Cauliflower Bhaji, Coconut Katsu Curry Sauce, Pakora Pea Shoots (V+)

Hot Smoked Salmon & King Prawn Cocktail, Marie Rose Sauce, Mixed Leaf Salad,
Fresh Baked Bread (G)

MAINS

Roast Berkshire Turkey

Homemade Cumberland Sausage & Chestnut Stuffing, Roast Potatoes, Chipolatas,
Honey Glazed Roots, Sautéed Sprouts with Garlic & Bacon, Turkey Jus (G)

Roast Prime Rib of English Beef

Yorkshire Pudding, Roast Potatoes, Honey Glazed Roots, Sautéed Savoy Cabbage & Bacon
with a Rich Red Wine Gravy (G)

Sauteed Monkfish, King Prawn & Shetland Mussel Coconut Masala Curry

Basmati Rice, Cucumber, Onion, Citrus & Yoghurt Salad (G)

Wild Mushroom, Roasted Pepper, Butternut Squash & Brie Pithivier

Roast Potatoes, Honey Glazed Parsnips, Sautéed Brussels Sprouts
with a Rich Red Wine Vegetable Gravy (V)

Vegan Nut Roast

Roasted Root Vegetables, Roast Potatoes, Seasonal Vegetables
with a Rich Red Wine Vegetable Gravy (V+)

DESSERTS

Christmas Pudding, Brandy Butter, Crème Anglaise (V)

Panettone Chocolate & Orange Bread & Butter Pudding, Vanilla Custard (V)

Homemade Chocolate Brownie, Vanilla Bean Ice Cream, Fresh Strawberry Compote,
Belgian Chocolate Sauce (V)

Viennese Apple Strudel, Butterscotch Sauce, Vanilla Bean Ice Cream (V)

Homemade Vegan Chocolate Brownie, Blood Orange Sorbet, Raspberry Coulis (V+)

Cheese & Biscuits, Chutney, Crackers, Celery & Grapes (V)

Adults £89.00

Kids £44.50

*Deposit £20 Per Head at the time of booking. Refundable until 30th November.
(menus are subject to change and a 10% discretionary service charge will be added to the final bill).*