



## Christmas Day Menu 2019

**Starters:** atlantic prawn cocktail with avocado, cucumber & Marie rose sauce  
chicken liver & foie gras terrine with winter fruit chutney & toasted brioche  
wild mushroom gnocchi with parmesan shavings & truffle oil  
chicory & blue cheese salad with poached pears, gorgonzola and hazelnuts

**Mains:** roast turkey with yorkshire pudding, roast potatoes & root vegetables  
roast rump of aged beef with yorkshire pudding, roast potatoes, root vegetables & homemade horseradish cream  
roast kelmscott pork with yorkshire pudding, roast potatoes, root vegetables & apple sauce  
roast chicken breast with yorkshire pudding, roast potatoes & root vegetables  
chargrilled fillet of seabream with chorizo, sweetcorn, roast peppers & guacamole  
goats cheese and saffron tart with chestnuts, toasted hazelnuts & green salad

**Desserts:** vanilla ice cream with hot berry compote  
sticky toffee pudding with salted caramel ice cream  
chocolate brownie with chocolate sauce & vanilla ice cream  
cranberry baked alaska  
selection of French farmhouse cheeses with pickled grapes and toasted walnut bread

2 courses £65 inc mince pies, coffee, tea and VAT

3 courses £72 inc mince pies, coffee, tea and VAT

For an additional £15 a head we can offer you a flute of Prosecco on arrival followed by a 175ml glass of Five Alls red or white wine and 100ml glass of dessert wine

The T's & C's This Christmas Menu is available only on 25<sup>th</sup> December 2019. A £10 deposit per head is required for all bookings. Deposits are non-refundable if cancellation occurs less than one week before the day. A discretionary service charge of 12.5% will be added to all bills.

Any parties of 8 or more booked by the end of September will receive 10% off their food bill!