



CHRISTMAS DAY

SERVED STARTERS

Pressing of Ham Hock & Peas

Golden Beetroot Piccalilli, Toasted Croutes

Thai Fishcakes

Pickled Cucumber, Sweet Chilli Sauce

Trio of Melon VE GF

Soft Fruits, Mango Sorbet, Exotic Fruit Dressing

CARVERY MAIN COURSES

Traditional Roast Norfolk Turkey Crown

Slow Roasted Bowland Beef

Fillet of Scottish Salmon, Lemon & Parsley Cream

Mediterranean Vegetable Pasta Bake VE

Tomato & Herb Sauce, Glazed with Vegan Cheese

Accompanied by

Roast Potatoes, Yorkshire Puddings, New Potatoes, Stuffing Balls, Cumberland Chipolatas, Carrot & Swede Mash, Brussel Sprouts, Honey Roasted Parsnips, Cauliflower Cheese, Meat Gravy and Condiments

SERVED DESSERTS

Orange & Cranberry Cheesecake V

Spiced Winter Berries & Cranberries

Dark Chocolate Tart V

Macerated Cherries, Chantilly Cream

Traditional Christmas Pudding V

Brandy Sauce

Tea or Coffee & Warm Mince Pie, Brandy Butter £3.95 per person

V = Vegetarian VE = Vegan GF = Gluten Free

If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices. Please note our kitchens are not a nut free environment. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost. Some items may be subject to seasons and an alternative may be offered. Prices include VAT at 20%.

A MEMBER OF THE EMERSON GROUP