



# CHRISTMAS DAY 2022

---

Adults - £65  
Children - £25  
12pm – 6pm

---

## STARTERS

### **Retro Prawn Cocktail**

*(Can be made Gluten Free upon Request)*

North Atlantic Prawns in Marie Rose Sauce with Shredded Lettuce & Brown Bread – Stacked & Wrapped Retro Style!

### **Chicken & Roast Thyme Pate**

*(Can be made Gluten Free on Request)*

With Chilli Jam & Warm Homemade Bread

### **Roasted Root Vegetable Soup**

*(Can be Gluten Free upon request)*

With Curried Oil, Onion Bhaji & Homemade Bread

## MAINS

### **Black Feathered Turkey Crown**

**OR**

### **Hereford Sirloin of Beef**

*(Can be made Gluten Free on Request)*

Roast Potatoes, Mashed Potatoes, Glazed Roasted Carrots & Parsnips, Glazed Winter Sprouts, Buttered Chestnuts, Yorkshire Pudding & Roast Meat Gravy

### **Pan-Fried Fillet of Salmon with Fresh Water Prawns**

*(Can be made Gluten Free on Request)*

Served with Crushed New Potatoes, Buttered Spinach & a Chardonnay Dill Fish Velouté

### **Traditional Vegan Nut Roast**

With Roast Potatoes, Mash Potatoes, Glazed Carrots & Parsnips, Glazed Winter Sprouts, Buttered Roasted Chestnuts & Vegan Gravy

## DESSERTS

### **Traditional Christmas Pudding**

With Brandy Cream

### **Festive Sticky Toffee Pudding**

With Warm Caramel Sauce & Vanilla Pod Ice Cream

### **Banoffee Pie**

Toffee Biscuit Base with Vanilla Cream, Glazed Bananas & Chocolate Toffee Fudge Sauce

### **Kentish Cheese & Biscuits**

*(Can be made Gluten Free upon Request)*

With Homemade Chutney

£10pp non-refundable/non-transferrable deposit required to book. Online bookings only. Menu choices required in advance, no later than 10 days prior to arrival.