

Christmas Day Menu

Starters

Wild Mushroom & Thyme Soup

Served with fresh crusty bread

Baked Camembert with Sourdough Bread

Presented with homemade cranberry and sultana compote

Smoked Salmon Gravdax

Set on a bed of beetroot Salad

Smoked chicken & asparagus terrine

Presented with Melba toast and sweet red onion chutney

Intermediate

Bay Horse Rhubarb & Gin Sorbet

Main courses

Medley of Christmas Roasts

(Turkey, Duck & Goose)

with chestnut, cranberry & sausage meat stuffing and all the trimmings

Grilled Halibut with Caper Beurre Blanc

Set on a lemon and dill crushed new potato cake

Chestnut, Spinach and Yorkshire Blue Cheese En Croute

Presented with white wine reduction

Herb Crusted Lamb Rump

Accompanied by dauphinoise potatoes and rich madeira jus

Desserts

Luxury Christmas Pudding

Presented with brandy sauce

Treacle & Orange Tart

Served with sweetened vanilla pod cream

Double Baked Chocolate Soufflé

Accompanied with a mint bailey's chocolate sauce

Baked Vanilla Cheesecake

Served with sundaes Christmas pudding ice cream

To Follow

Cheese & Biscuits with Sweet Mince Pies & Pouring Cream

Adults £90,

0-2 years free, 2-5years £25 5-12yrs £45