

Christmas Day Menu

Three Courses & Welcome Drink

Adults - £89.95

Under 12's - £39.95

Under 2's - Free

Starters

Wild Creamy Garlic Mushrooms V GFO

Served With Local Toasted Sourdough & Balsamic.

Handmade Leek & Potato Soup V VEO

With Local Toasted Sourdough & Salted Gloucestershire Butter.

Prawn & Crayfish Cocktail GFO

Shredded Iceberg Lettuce & Celery In A Bloody Marie Rose Sauce With Local Toasted Sourdough.

Main Course

Herefordshire Butter Baked Turkey Crown GFO

Served With Roast Potatoes, Winter Seasonal Vegetables, Yorkshire, Stuffing, Pig In Blanket & Rich Gravy.

Roasted 28 Day Aged Sirloin Of Beef GFO

Served With Roast Potatoes, Winter Seasonal Vegetables, Yorkshire, Stuffing, Pig In Blanket & Rich Gravy.

Chef's Candied Vegetable & Seed Roast V VEO GFO

Served With Roast Potatoes, Winter Seasonal Vegetables, Yorkshire, Stuffing & Rich Vegetarian Gravy.

Dessert

Traditional Christmas Pudding V VEO

Served with Brandy Creme Anglaise & Raspberries

Pistachio, Almond & Chocolate Torte VE GF

Served Pistachio Sauce & Raspberries

Lotus Biscoff Cheesecake V

Served With Raspberries, Lotus Sauce, Lotus Crumb & Double Cream.

V Vegetarian VE Vegan VEO Vegan Option GF Gluten Free GFO Gluten Free Option