

Christmas Day 2017

In the beginning there was Bucks Fizz.....

And then to commence

A Little Dish of Goats Cheese Pearls with Roasted Beetroot,
served caraway cheese straws

Seafood Platter

*smoked salmon, smoked mackerel,
smoked trout pate, crab, king prawns*

Ham Hock and Smoked Chicken Terrine

served with piccalilli

Crab and Avocado Tian

with melba toast

Shiitake Mushroom and Blue Cheese Crostini

with caramelised shallots

Traditional Roast Turkey with Bread Sauce,

bacon wrapped chipolatas, lemon and sage stuffing

Roast Sirloin of Locally Reared Beef

with Yorkshire pudding and pan gravy

Roasted Vegetable Wellington with Madeira Sauce

roasted vegetables, mushrooms, leeks, chestnuts,

Roast Loin of Cod

served on colcannon with lemon and saffron sauce,

Butler's Christmas Pudding

with brandy sauce

Please note: Some of our puds contains an old silver threepenny piece.

Good luck but don't break a tooth!

Chocolate Platter

*brownie, chocolate orange cheesecake, mocha chocolate mousse and white
chocolate ice cream.*

Autumn Fruit Pavlova

with egg nog cream.

Cheese and Biscuits

*Cropwell Bishop Stilton with fig chutney, Lincolnshire Poacher with tomato
compote, Brie de Meaux with grape jelly.*

Coffee

with mince pies and truffles

Eighty pounds per person

*A discretionary 10% service charge will be added to your bill, all of which goes to
the staff.*

Please advise us of any allergies or dietary requirements.