



CHRISTMAS EVE 2023

On arrival

Warming parsnip, carrot and coriander soup with warm rolls

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Roast Options

21 Day matured Topside of Beef
Garlic & Rosemary infused Leg of Mutton
Honey & Orange glazed Roast Gammon
Aspall Cider infused Breast of Turkey
Aspall Cider infused Shoulder of Pork

The above are precision cooked, or marinated, for maximum tenderness and flavour.
Served with Roast potatoes, a pigs in blanket, chestnut and cranberry stuffing, a Yorkshire
Pudding, seasonal vegetables and home-made gravy

Vegetarian Lasagne

Roast parsnip, turnip, carrot and red pepper lasagne, served with bistro leaf
salad V

Seafood

Sweet and spiced seafood tagine with coriander rice and a mixed salad

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Desserts

Ginger Sticky Toffee Pudding, served with vanilla ice-cream
An individual serving of Christmas Pudding with brandy custard
Chocolate and cherry tart served with vanilla ice-cream
Spiced Orange Crème Brulee with macarons
Cheese selection with biscuits and a small Port
Add £3.75

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£35 per person

A discretionary 10% service charge is added to all bills.