CHRISTMAS DAY 2020

£95.00 ADULTS £47.50 CHILDREN UNDER 12

Starters

WILD MUSHROOM & TRUFFLE SOUP
Winter warming forest mushroom soup finished with truffle oil and dolcelatte croûtons

BAKED STUFFED ROMAINE PEPPERS (V)
Filled with a pomegranate, artichoke and roast vegetable cous cous with a spiced broad bean homous

PRESSED TERRINE OF CHICKEN, DUCK AND RED ONION MARMALADE
Coarse pressed chicken, duck terrine flavoured with sweet red onions with oasted shallots, red onion and ale confit with a watercress & tenderleaf salad & homemade toasted breads

SMOKED DUCK BREAST SALAD
Sliced smoked duck breast, orange, honey & cider vinegar dressing, pickled fennel and a golden beetroot piccalilli

KING PRAWN AND CREVETTE BLOODY MARY SALAD
warm water crevettes and king prawns with a bloody mary style dressing

DUCK EGG & GRILLED ASPARAGUS HOLLANDAISE
Asparagus spears wrapped in parma ham served with fresh hollandaise sauce and a poached duck egg

Mains

CHRISTMAS DAY CARVERY SERVICE
Roast Turkey, Roast Goose, Loin Of Pork, Loin Of Venison, Leg of Lamb & Festive Ham
Our renowned selection of fresh vegetables, Yorkshire puddings, parsnips, stuffing, goose fat roast potatoes, madeira wine gravy and all the trimmings.
Also available as a vegetarian option with Mixed Nut Roast

ROAST HALIBUT & SAFFRON BISQUE
Oven roasted halibut, topped with clams, cockles, mussels & scallops with a saffron lobster bisque served with samphire, buttered new potatoes & asparagus spears

FILLET OF BEEF WELLINGTON
Aldens dry aged fillet with wild mushroom duxelle, rosemary & english mustard wrapped in proscuitto ham and golden puff pastry. Served with blackcurrant & madeira gravy, dauphinoise potatoes & sauteed green vegetables

MUSHROOM & AUBERGINE SUET PUDDING (V)
Portobello and flat cap mushrooms layered with grilled aubergines, and roasted fresh chestnuts bound in steamed vegetarian suet crust served with red wine & porcini mushroom gravy

Desserts for the table to share

CHRISTMAS PUDDING
Flambéed at your table served with brandy sauce

DESSERT PLATTER
An assiette of individual desserts

CHEESEBOARD
Artisan platter of Oxford Blue, Continental and Classic English cheeses with vintage port, biscuits and fruit accompaniment

FRESHLY BREWED COFFEE OR MULLED WINE WITH MINCE PIES

A deposit of £40.00 per person is required to confirm your reservation.
Full payment is required by Saturday December 1st 2020 Bookings cancelled after this date will be charge at 100%
All weights shown are approximate before cooking. The European rule bit! 1lb = 454 g.
All prices include VAT at the current rate of 5%. Our kitchen contain all 14 allergen ingredients as outlined by the EU Directive (EU FIC 2014) A written directory of dishes and allergens is available from behind the bar on request.