



## CHRISTMAS DAY 2018

*Deep fried Camembert with a Cumberland sauce*

*Roasted Vine Tomato and Thyme soup*

*A lovely plate of smoked salmon and prawns*

*Homemade liver pate served with chutney*

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*To cleanse the palate - Champagne sorbet*

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*Traditional Roast Turkey with all the trimmings*

*Roast Beef with all the trimmings*

*Supreme of Wild Salmon in a creamy tomato sauce*

*Apricot and Goats Cheese Nut Roast served with a salad garnish and triple cooked fries*

*Mushroom, Cranberry and Brie Wellington served with chips and salad*

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*Traditional Christmas pudding with brandy sauce*

*Baileys Crème brulee*

*Honeycomb cheesecake*

*Selection of cheese and biscuits with chutney*

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*Followed by fresh filter coffee or tea with mince pies and mints*

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**£65.00**

*Please see our main menu for a selection of Desert wines, Liqueurs, Cognacs and Port varieties if you would like a special treat to accompany your puddings*

*A 10% discretionary service charge will be added to the final bill*

*We need your menu choice by 10 December and £10pp deposit*