

CHRISTMAS DAY

Appetizers

Winter warmer soup served with garlic and rosemary croutons and toasted ciabatta. (VE,VG,GF*)

Mushroom pate topped with dried shitake mushrooms and served with toasted focaccia. (VG,GF*)

Pressed pork, with charred orange, orange and raisin chutney served with toasted focaccia. (GF*)

Rum and lime cured trout, served with pickled beetroot salad and toasted focaccia. (GF*,VG)

Main Course

Turkey crown served with pigs in blankets, roasted potatoes, seasonal vegetables and gravy. (GF)

Pan fried duck breast with rosemary and garlic new potatoes, medley of vegetables and mixed berry jus. (GF)

Vegetable wellington served with seasonal vegetables, roasted potatoes and vegetable gravy. (VG,VE) (contains butternut, spinach, leeks, mushroom and savoy cabbage)

Spiced lentil vegetable roll, served with seasonal vegetables, garlic and rosemary potatoes and vegetable gravy. (VE,VG,GF)

Pan Fried fillet of monkfish wrapped in prosciutto served with samphire, lilliput and dill hasselback potatoes and lemon butter. (GF,VG)

Dessert

Poached pear filled with ginger and pistachio chantilly cream. (GF,VG,VE*)

Mixed berry and cinnamon apple crumble served with custard. (GF,VG,VE*)

Swan sticky toffee pudding served with vanilla ice cream and topped with salted caramel sauce

Christmas pudding, served with salted caramel sauce and vanilla ice cream

Spiced orange cake with plum sauce and christmas pudding ice cream (GF*)

Adults £90/ Children £45

This menu is available on the 25th December 2024

Tables must be booked in advance with a pre order submitted & £10 deposit per head