

In the beginning there were Bucks Fizz.....

And then to commence

To share

Bacon Wrapped Dates
Poached Pear with Mrs Bells Blue
Home Made Focaccia

Seafood Platter
*Duo of oak smoked salmon & smoked trout,
Atlantic king prawns & Brixham crab mousse.*

Duck Liver Parfait
served with orange jelly & toasted sour dough.

Truffled Cauliflower Soup
with crispy cheese croutons.

Sticky Tomato, Spinach & Tamarind Filo Parcel
with watercress & orange.

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.

Stuffed Roasted Gourd
with wild rice, mixed grains, nuts & seasonal fruit.

Roast Monkfish Tail
with thyme cream sauce.

All mains are served with seasonal vegetables & roasties

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
*home made brownie, black forest gateaux, chocolate marquis, and a smooth
white chocolate ice cream.*

Honeycomb Pavlova
with whipped vanilla cream & strawberries.

Cheese and Biscuits
*Cropwell Bishop Stilton with fig chutney, Lincolnshire Poacher with tomato
compote, Brie de Meaux with grapes.*

Coffee
with home made mince pies and truffles.

Ninety 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.*

Christmas Day 2023