

CHILDREN'S CHRISTMAS DAY MENU

£24.95 PER PERSON

STARTERS

CREAM OF TOMATO SOUP (V)

served with bloomer bread

DUCK LIVER PARFAIT

with toasted brioche and Bramley apple & fig chutney

ATLANTIC PRAWN & AVOCADO SALAD

with Marie Rose sauce and sourdough Melba toast

MUSHROOMS ON TOAST (V)

simmered in a creamy cheese sauce

MAINS

All of our main courses are served with roasted roots, braised cabbage and Brussels sprouts with chestnuts

ROAST TURKEY BREAST

served with roast potatoes, Cumberland pig-in-a-blanket, chestnut & cranberry stuffing and onion gravy

ROAST SIRLOIN OF BEEF

with mushroom fricassée and Dauphinoise potatoes

PAN-FRIED HERB-CRUSTED SALMON

on potato gratin with sage & onion pesto

BUTTERNUT CHUTNEY, KALE & SMOKED VEGAN CHEESE TART (VE)

served with crispy roots and pesto

DESSERTS

CHOCOLATE BROWNIE (V)

with hazelnut ice cream

SALTED CARAMEL PROFITEROLES (V)

with caramel cream and popping candy

TRIO OF ICE CREAM (V)

choose from vanilla, chocolate or hazelnut ice cream

Available to children 13 years and under

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients.

Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. (V) = made with vegetarian ingredients (VE) = made with vegan ingredients

CHILDREN'S CHRISTMAS DAY BOOKING FORM

Name

Date of booking

Time of arrival

Total number of children

Deposit paid (£20 per child) £

CHILDREN'S CHRISTMAS DAY PRE-ORDER FORM

Child's name	STARTERS				MAINS				DESSERTS		
Please list every child here with their menu order below.	Cream of tomato soup	Duck liver parfait	Atlantic prawn & avocado salad	Mushrooms on toast	Roast turkey breast	Roast sirloin of beef	Pan-fried herb-crusted salmon	Butternut chutney, kale & cheese tart	Chocolate brownie	Salted caramel profiteroles	Trio of ice cream
Total											