

5 Course Christmas Day Menu 2025

Canapé Reception Served with Prosecco

Starter

King Prawn Cocktail
Served With Crisp Baby Gem Lettuce, Granary Bread and Smoked Salmon Rosette
Vegetarian Alternative

Crisp Filo Cup Filled with Balsamic Roasted Cherry Tomato

Lightly Caramelised Goats Cheese, Chesnutt Pesto and Parmesan & Herb Crumb

Sorbet CourseChampagne Sorbet

Main Course

Traditional Roasted Turkey served with Chestnut & Sausage Stuffing, Chipolatas & Turkey Gravy Served with Spiced Red Cabbage, Honey Roast Parsnip, Brussel Sprouts, Fine Green Beans, Goose Fat Roasted Potatoes

Individual Beef Wellington
Served With Goose Fat Roasted Potatoes, Glazed Seasonal Vegetables and a Sherry Cream Sauce

Vegetarian Alternative

Roasted Butternut Cornish Brie and Rosemary Pithivier Served with Herby Roast Potatoes, Seasonal Vegetables and Vegetable Gravy

Dessert

Christmas Pudding Filo Parcel With Clotted Devon Cream Ice Cream

White Chocolate Fresh Raspberry and Amaretti Cheesecake

Tea and Coffee served with Sweet Treats

£94.50 per adult £45.00 per child (4-12 years) £0.00 (0-3 years) 12.15-12.45 Canapé reception / 13.00 5 course Booking essential. Pre-orders and Deposit required.



