

Christmas Day

ADULTS £79.95*

CHILDREN £44.95*
(UNDER 12 YEARS OLD)

STARTERS

Gin and Tonic Cured Salmon (GF)
Cucumber granita and coastal veg

Beef Carpaccio (GF)
Parmesan shavings, rocket pesto, rocket

**Honey and Tarragon
Roasted Heritage Beets** (GF) (V)
Ash goat's cheese, micro salad

Duck Spring Roll à la Wharf (GFA)

MAIN COURSE

All served with roast potatoes, Brussel sprouts, maple glazed root vegetables.

Roast Rib of Beef (GFA)
Horseradish Yorkie, smoked garlic
dauphinoise, buttered veg

Brined Crown of Turkey (GF)
All the trimmings

Pan Roasted Supreme of Turbot (GF)
Cornish mussels, vegetable broth
and saffron potatoes

Burnt Roscoff Onion (GF) (V)
Onion risotto, onion pearls, onion jelly,
chive oil, pickled onions, rocket leaves

DESSERT

Homemade Christmas Pudding
Brandy sauce, redcurrants

Chocolate Fondant (GF)
Chocolate fudge, milk ice cream

Cheese Board
Fig, biscuits

**Strawberry, Black Pepper
and Basil Eton Mess** (GF)

COFFEE & MINCE PIES



*£15 deposit per person required.

(V) Suitable for both vegan and vegetarians.

(V) Suitable for vegetarians.

(GF) Gluten free.

(GFA) Gluten free alternative.

Christmas Day

MAKE YOUR BOOKING NOW!

NEED SOME HELP? ASK A MEMBER OF STAFF

Complete your booking form and when you're ready, talk to a member of staff.

STARTERS

NUMBER
REQUIRED

Gin and Tonic Cured Salmon (GF)	
Beef Carpaccio (GF)	
Honey and Tarragon Roasted Heritage Beets (GF) (V)	
Duck Spring Roll á la Wharf (GFA)	

MAINS

Roast Rib of Beef (GFA)	
Brined Crown of Turkey (GF)	
Pan Roasted Supreme of Turbot (GF)	
Burnt Roscoff Onion (GF) (V)	

DESSERTS

Homemade Christmas Pudding	
Chocolate Fondant (GF)	
Cheese Board	
Strawberry, Black Pepper and Basil Eton Mess (GF)	

COFFEE & MINCE PIES

Coffee & Mince Pies	
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Special requirements

WINE

NUMBER
REQUIRED

White	Esk Valley Sauvignon Blanc £29.00 <i>N Zealand (13.5%) Intensely aromatic, bursting with passion fruit and citrus flavours</i>	
Red	Mezzacorona Merlot £24.00 <i>Italy (13%) Crisp, fruity with delightful full and ripe aroma</i>	
Rosé	Marquesa de la Cruz Old Vine Grenacha Rosé £24.00 <i>Spain (14%) Juicy and satisfying dry, good intensity of ripe dry fruit</i>	
Prosecco	Ponte Prosecco Brut £27.50 <i>Italy (11%) Crisp and dry, attractive youthful pear and banana aromas</i>	
Champagne	Taittinger Brut Réserve NV £60.00 <i>France (12%) Toasty and biscuity on nose with good weight of fruit</i>	
Dessert	Lafleur Mallet Sauternes £24.00 Half <i>France (14%) Elegant sweetness balanced by acidity</i>	
Port	Taylor's Late Bottle Vintage Reserve £39.50 • Glass £4.95 <i>Portugal (20.0%) Delightful deep prune fruit flavours</i>	

Please note a £15 deposit per person is required with your completed booking form. Full payment is then required by 1st December.

Please talk to a member of staff if you require assistance.

Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.

FOR OFFICE USE ONLY

YOUR DETAILS

Party Name	Mr / Mrs / Miss / Ms
Forename	Surname
Address	
Town / City	
County	Postcode
Tel No.	Email
Date of Booking	Time

Christmas day bookings require a £15 deposit per person, with the full balance due by the 1st December. Cancellations must be made in writing with 14 days notice, failure to give such information may result in a requirement for payment in full. In the event of any government imposed restrictions relating to Covid 19 which result in a cancellation of your booking a full refund will be offered. 0721.19764