

YOUNG GUEST CHRISTMAS DAY MENU

4 COURSE SET MENU

4 COURSES FOR £36.95

STARTERS

TOMATO & SWEET RED PEPPER SOUP V

Topped with Churrasco and savoury granola, served with toasted artisan breads.

PRAWNS, AVOCADO & PANCETTA COCKTAIL

Served with crispy samphire, fresh tomato salsa and our own cocktail sauce

SMOKEY BARBEQUE WINGS

Served with buttermilk ranch dressing.

ORANGE SORBET V - A refreshing yet light palate cleanser.

MAINS

THE STEAK EXPERIENCE

30 DAY AGED 4OZ RUMP STEAK

Served with parsley butter, seasoned fries, balsamic beef tomato and our famous onion loaf, an iceberg lettuce wedge and steak sauce of your choice.

Choose your steak sauce

British Beef Dripping Sauce | Porcini Mushroom & Black Garlic

Choose your wedge dressing

Bacon & Honey Mustard | Buttermilk Ranch & Croutons
Long Clawson Stilton & Blue Cheese | Garlic
Mayonnaise & Grana Padano

HAND CARVED ROAST TURKEY

Hand carved turkey breast served with dauphinoise and house-made roast potatoes, pomegranate glazed roasted parsnips, carrots and sprouts, pork & mustard duvet, Cumberland pig in blanket and a rich gravy.

CROXTON MANOR CHEESE SOUFFLÉ V

Served with pomegranate glazed roasted parsnips, carrots and sprouts and creamy mash

GRILLED SALMON FILLET

Served with pomegranate glazed roasted parsnips, carrots and sprouts and creamy mash

DESSERTS

BELGIAN CHOCOLATE BROWNIE V

Served with vanilla bean ice cream and a rich Belgian chocolate sauce

CRANBERRY ETON MESS V

With crushed meringue, cinnamon cream, sweet cranberry sauce and passion fruit.

ICE CREAM & COOKIE V

A choice of three ice creams, served with a house-baked double chocolate cookie and rich Belgian chocolate sauce. Choose from vanilla bean, double chocolate, or strawberry

A deposit of £10 per person is required at the time of booking. Deposits are non-refundable if your table is cancelled or amended. Full payment required by 30th November 2019. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptors 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, however some of our preparation and cooking methods could affect this. Some dishes contain alcohol – please ask a team member for further details.