

CHRISTMAS DAY MENU

5 COURSE SET MENU

STARTERS

PRAWNS, AVOCADO & PANCETTA COCKTAIL

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

DUCK LIVER & PORT PARFAIT

Served with plum & apple chutney and toasted artisan breads.

CROXTON MANOR CHEESE SOUFFLÉ V

Served with apple and celery, savoury granola and truffle oil infused mayonnaise.

TOMATO & SWEET RED PEPPER SOUP V

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

CHAMPAGNE SORBET V - A refreshing sparkle to cleanse your palate.

MAINS

THE STEAK EXPERIENCE

30 DAY AGED PRIME STEAK & SEAFOOD DUO

A choice of our 12oz Ribeye or 8oz Fillet, topped with a pan-fried garlic prawns & Atlantic scallop.

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 | Rich Borderlaise | Three Peppercorn Classic Béarnaise | Churrasco

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 roasted potatoes, pomegranate glazed parsnips, carrots and sprouts, braised red cabbage, pork & mustard duvets, Cumberland pigs in blanket and a rich gravy.

BAKED BEETROOT & CAMEMBERT TART V

Served with pomegranate glazed parsnips, carrots and sprouts, cheese & garlic sauce and creamy mash.

SALMON & SEAFOOD MEDLEY

Salmon fillet served with pan fried prawns and Atlantic scallop, on dauphinoise potatoes with roasted sprouts, grilled tender stem broccoli and a lobster & Prosecco sauce.

DESSERTS

GOLD DUSTED CHOCOLATE BOX V

A rich caramel centred chocolate and almond box, served with Irish Liqueur ice cream, rich chocolate sauce and fresh berries.

TRIO DESSERT PLATE V

A rich chocolate brownie, Grand Marnier crème brûlée and cranberry & cinnamon Eton mess topped with dark chocolate pistachio crumb.

KUMQUAT & ALMOND CHRISTMAS PUDDING V

Served with warm brandy sauce and brandy snap crumb.

CHEESE BOARD V

A selection of Double Gloucester, Shropshire Blue and Somerset Camembert served with nut and mixed seed biscuits, plum & apple chutney, celery and grapes.

COFFEE & LUXURY MACAROONS V

A young guest menu is also available on Christmas Day, ask a team member for more details. 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.