

MERRY CHRISTMAS & HAPPY NEW YEAR

CHRISTMAS DAY

4 COURSE £49.99 | PRE-BOOKING REQUIRED

STARTERS

Maple Flavoured Root Vegetable Soup **VE**

Carrots, parsnips and onions caramelised in a sweet maple flavoured syrup and festive spices with herb toast

Ham Hock & Pea Terrine

With toasted sourdough, mixed leaves and caramelised red onion chutney

King Prawn & Salmon Cocktail **V**

King prawns coated in seafood sauce with lettuce and tomato served with toasted sourdough

Goats Cheese & Beetroot Salad **VE**

A beetroot and carrot salad, topped with crumbled goats cheese and crispy croûtons

MAINS

Boz* Sirloin Steak **V**

Cooked to your liking with chips, onion rings^o, roasted vine tomatoes and rocket. With your choice of creamy peppercorn & brandy sauce, merlot & beef dripping gravy or garlic & mushroom sauce

Traditional Hand-Carved Turkey

Hand-carved turkey with sausage meat stuffing, a pig in blanket, a Yorkshire pudding, roast and mashed potatoes, carrots, red cabbage, honey-roasted parsnips, Brussels sprouts and rich gravy

Beetroot, Butternut Squash and Cranberry Wellington **VE**

Beetroot, butternut squash and cranberry in puff pastry with roast potatoes, Brussels sprouts, carrots, red cabbage, Tenderstem[®] broccoli and gravy

Cod Loin with Champagne

Hollandaise Sauce **V***

Grilled cod loin topped with king prawns and served with roast and mashed potatoes, carrots, red cabbage, honey-roasted parsnips, Brussels sprouts, and a Champagne hollandaise sauce

Dauphinoise Pie **V**

Creamy dauphinoise potatoes and caramelised red onion chutney in shortcrust pastry with roast and mashed potatoes, carrots, red cabbage, honey-roasted parsnips, Brussels sprouts and gravy

DESSERTS

Christmas Pudding **V**

With brandy sauce

Shimmering Berry Choux Bun

A giant choux bun filled with mascarpone cream, shimmering berries and clotted cream ice cream

Gingerbread Cheesecake **V**

A creamy cheesecake with gingerbread pieces, served with toffee flavour sauce and clotted cream ice cream

Billionaire's Bar **VE**

A chocolate cookie base with a layer of salted caramel and chocolate ganache, covered in a rich chocolate sauce and chocolate chips with vegan ice cream

Cheese & Biscuits **V**

Stilton[®], Croxton Manor Brie[®] and Cheddar with grapes, caramelised red onion chutney and a selection of biscuits

TO FINISH

Coffee or Tea and Mince Pie **V**

Americano coffee or tea and a mince pie

VEGAN OPTION AVAILABLE **VE**



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FESTIVE FAYRE

2 COURSE £18.99 | PRE-BOOKING REQUIRED | 3 COURSE £20.99

STARTERS

King Prawn Cocktail †

King prawns coated in seafood sauce with lettuce and tomato served with toasted sourdough

Maple Flavoured Root Vegetable Soup †

Carrots, parsnips and onions caramelised in a sweet maple flavoured syrup and festive spices with white bloomer bread and butter VEGAN OPTION AVAILABLE VE

Sea Bass Risotto † *

Pea, mint and courgette risotto topped with sea bass fillets and parsley oil

Mushroom Wellington †

Mushrooms, spinach and blue cheese in puff pastry with roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts and gravy

Boz* Sirloin Steak †

Cooked to your liking with chips, onion rings[®], roasted vine tomatoes and rocket. With your choice of creamy peppercorn & brandy sauce, merlot & beef dripping gravy or garlic & mushroom sauce

Festive Burger

Beef burger topped with Croxton Manor Brie[®], smoked streaky bacon, tomato, lettuce, red onion, cranberry sauce and mayonnaise in a toasted bun with rosemary sea salted skin-on fries, onion rings[®] and a BBQ cranberry dip

Stilton[®] and Peppercorn Mushrooms †

Garlic ciabatta topped with sautéed mushrooms in a peppercorn sauce, crumbled Stilton and salad leaves

Chicken Liver & Herb Pâté

A chicken liver pâté with cream and herbs with mixed leaves, caramelised red onion chutney and toast

MAINS

Traditional Christmas Dinner with all the trimmings

Hand-carved turkey with sausage meat stuffing, a pig in blanket, a Yorkshire pudding, roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts and gravy

Festive Pie

Turkey, pork, cranberry and chestnut stuffing in shortcrust pastry with a puff pastry lid with buttered mash or chips, Tenderstem[®] broccoli and rich gravy

Beetroot, Butternut Squash and Cranberry Wellington †

Beetroot, butternut squash and cranberry in puff pastry with roast potatoes, Brussels sprouts, carrots, Tenderstem[®] broccoli and gravy

DESSERTS

Christmas Pudding † †

With brandy sauce

Warm Chocolate Fudge Cake †

With clotted cream ice cream

Chocolate & Cherry Torte † †

A rich chocolate and kirsch cherry torte with vegan ice cream

Shimmering Berry Cheesecake †

Vanilla and shimmering berry cheesecake with clotted cream ice cream

Festive Crumble †

Bramley apple and mincemeat crumble with custard

TO FINISH

Cheese and Biscuits †

Stilton[®], Croxton Manor Brie[®] and Cheddar with grapes, caramelised red onion chutney and a selection of biscuits



MERRY CHRISTMAS
& HAPPY NEW YEAR

CHILDREN'S CHRISTMAS MENU

FESTIVE FAYRE

2 COURSE £6.49 | 3 COURSE £7.99

CHRISTMAS DAY

3 COURSE £16.99

PRE-BOOKING REQUIRED

STARTERS

Carrot & Cucumber Veg Sticks VE
With a tomato dip

Garlic Bread V

MAINS

Traditional Christmas Dinner with all the trimmings
Hand-carved turkey with sausage meat stuffing, a pig in blanket,
a Yorkshire pudding, roast potatoes, seasonal vegetables and rich gravy

Tomato Pasta V
Pasta tubes in a tomato sauce with garlic bread

VEGAN OPTION AVAILABLE VE

DESSERTS

Goey Chocolate Brownie V
Warm chocolate brownie with a scoop of clotted
cream ice cream and chocolate flavour sauce

Clotted Cream Ice Cream V
Two scoops of clotted cream ice cream topped
with strawberry flavour sauce

VEGAN OPTION AVAILABLE VE

