



# MERRY CHRISTMAS AND A HAPPY NEW YEAR!

## GET THE DRINKS ON ICE...

Why not pre-order some wine for your table so we can have it ready for your arrival?

### WHITE

**Colli Vicentini Pinot Grigio,  
Italy £18.70**

Light and fragrant with apple and melon flavours and sweet spice notes

### ROSÉ

**Sugarbird Zinfandel Rosé,  
California £18.70**

Californian sunshine produces a strawberry filled glass of pink perfection!

### RED

**Dead Man's Dice Malbec,  
Argentina £19.40**

Big fruity blackberry and blackcurrant flavours

### SPARKLING & CHAMPAGNE

**Romeo Prosecco, Italy £29.50**

Sparkle the Italian way - rich scents and flavours of apple, lemon and grapefruit

**Juliet Pink Sparkling, Italy £29.50**

Fresh, sweet red berries flavours and endless bubbles

**Laurent-Perrier La Cuvée, France £67.50**

With citrus, apple and toasty aromas and flavours

## CHRISTMAS DAY

**£39.95 per person**

Glass of bubbly on arrival



### TO START

**Continental cured meats**

caramelised onion chutney and melon

**Chunky vegetable soup (v)**

tiger bread, salted butter

**Salmon and prawn cocktail**

Marie Rose sauce

### MAIN COURSE

All served with roasted potatoes, Brussels sprouts, honey roast carrots and parsnips, Yorkshire pudding, sage and onion stuffing and traditional gravy

**Roast turkey with pigs in blankets**

**Roast beef**

**Braised lamb shank**

**Mediterranean vegetable tart (v)(vg)**

### TO FINISH

**Traditional Christmas pudding**

brandy sauce

**Apple and cinnamon crumble (v)(vg)**

custard

**Festive cheeseboard (v)**

chutney and crackers



**Tea or coffee with a warm mince pie  
and a tippie of sherry to finish**

For all enquiries and  
bookings please speak to  
a member of the team