



# CHRISTMAS DAY

60 per person

## FOR THE TABLE

### Warm Roasted Sourdough Loaf (V)

Smoked butter, marinated olives, olive oil & aged balsamic  
*Gluten-free alternative available*

## STARTERS

### Honey Roasted Parsnip & Thyme Soup (VG)

Curry oil, warm sourdough  
*Gluten-free alternative available*

### Jumbo Prawn Cocktail

Gem lettuce, tomato, cucumber, gin & tonic Marie Rosé

### Chicken Liver Parfait

Red onion chutney, toasted brioche

## MAINS

- From our famous carvery -

*Served with chipolatas wrapped in bacon, crispy duck fat roasties, thyme & shallot bread sauce, glazed parsnips & carrots, bacon & chestnut sprouts, grilled broccoli & leeks, homemade cranberry sauce, real gravy*

### Roasted Native Breed Turkey

### Cola Glazed Gammon Ham

### Roasted Dry Aged Topside of Beef

### Butternut Squash, Lentil & Almond Wellington (VG)

Vegan sausage, saute garlic wild mushrooms, roasted potatoes & herbs

### Herb-Crusted Salmon Fillet

Creamed leeks & spinach, dill crushed new potatoes, herb salad

## DESSERTS

### Steamed Christmas Pudding

*Gluten-Free Available*

Sweet vanilla, orange & brandy anglaise

### Hazelnut Crusted Brownie (VG)

Praline, black cherry gel, chocolate sorbet

### Strawberry Jam & Almond Roly Poly

Vanilla custard

### Oxford Blue Cheese & Cotswold Brie

Homemade spiced nuts, warm truffle honey, crackers & apple

12.5% GRATUITY ONTO CHRISTMAS MENUS FOR TABLES OF 8 OR MORE