

(Adults 89.85
Children 49.95)

CHRISTMAS DAY MENU

STARTERS

Choose Any

Crispy Duck

Served on a watermelon and orange salad with orange gel.

Chicken Liver Pâté [GF]

With a plum compote and sea salt croutones.

Parsnip & Fennel Velouté [VE]

Served with a warm crusty roll.

Salmon Gravlox

Beetroot and gin cured salmon, with a horseradish cream cheese and rye bread.

Firepit Glaze Wings

Topped with chillies, spring onions and sesame seeds.



[Kids]

Choose from:

Chicken Goujons

Fish Goujons

Cheesy Garlic Flatbread

Sticky Sausages

Pork sausage bites, coated in a sweet and sticky sauce.

Or a half portion of any adult Starter

MAINS

Choose Any

Signature 'Steak on a Stone'

Choice of: 10oz Fillet, 5oz Fillet,
10oz Sirloin, 10oz Ribeye, 10oz Beef Rump
or 10oz Lamb Rump

All served with skin on fries, Firepit sauce,
spicy mayo and mustard mayo.

Christmas Dinner

Butter roast turkey, pigs in blankets,
sausage stuffing, seasonal vegetables and
turkey gravy.

Braised Lamb Henry

Boulangère potatoes, baby vegetables
and a rich port jus.

Whole Roast Plaice

Served with buttered, whole new
potatoes and Swiss chard.

Root Vegetable & Lentil Pithivier [VE]

Served with maple-glazed baby
vegetables and red wine jus.



[Kids]

Choose from:

5oz Fillet Steak on the Stone

With skin on fries and ketchup.

Chicken Schnitzel

With skin on fries and gravy.

Or a half portion of any adult Main

DESSERTS

Choose Any

Classic Christmas Pudding [GFA]

Brandy sauce and red currants.

Chocolate Fudge Pudding [V]

With salted caramel ice cream,
honeycomb and raspberry gel.

Sticky Ginger Cake [V]

Served with custard.

5 Cheese Selection [V]

Served with a selection of crackers,
grapes and an apple chutney.

Coconut Milk Panna Cotta [VE]

With papaya and passion fruit compote.



[Kids]

Any of above

