

Christmas day menu

Bucks fizz on arrival.

Starters.

Smoked salmon and king prawns with horseradish cream and lime vinaigrette .

Grilled goats cheese with pecan nuts and cranberry dressing.

Sweet potato and butternut squash soup with lemon and garlic toast.

Duck and cognac pate with toast and red onion chutney.

Mains.

Traditional roast turkey with stuffing, pigs in blankets, roast potatoes parsnips and winter vegetables.

Oven baked fillet of Turbot with champagne sauce, new potatoes and seasonal vegetables.

Extra matured sirloin of beef, yorkshire pudding roast potatoes parsnips and seasonal vegetables.

Mushroom brie hazelnut and cranberry wellington with roast potatoes parsnips and seasonal vegetables.

Puddings.

Christmas pudding with cognac sauce.

Dockyard gin and tonic cheesecake.

Chocolate roulade with clotted cream.
cheese and biscuits .

To finish.

coffee and mince pies.

£70 per head £10 deposit under 10s half price.