

CHRISTMAS DAY SPECIAL MENU



Make it Sparkle

A glass of Laurent-Perrier La Cuvée is the most elegant way to begin

Joy on Every Plate

FOUR COURSES | £54.99

FOR THE TABLE

SELECTIONS OF MELBA TOAST,
SMOKED SALMON PATE, BUTTER MIXED OLIVE TOPPING



A Touch of Pink

Toast the season with a bottle of Laurent-Perrier Cuvée Rose

1. STARTERS

Roasted Bell Pepper & Butternut Squash Soup

Served with a Warm
Bread Roll and Butter

Salmon Dill Tikka

Salmon Marinated with Fresh Dill,
Cooked in a Traditional Clay Oven,
Served with Salad and Mango Chutney

Garlic Mushrooms

Sautéed Mushrooms in a
Garlic Sauce, Served with
Fresh Salad and Garlic Aioli

Chicken Momos

Steamed Chicken Dumplings,
Served with Salad and
Spicy Hot Garlic Sauce

2. MAIN COURSE

Hand-Carved Roasted Turkey

Succulent Roast Turkey with Onion
& Sage Stuffing, Pigs in Blankets,
Roast Potatoes, Braised Red Cabbage,
Seasonal Vegetables, &
Rich Red Wine Gravy

Slow-Roasted Sirloin of Beef

Tender Sirloin of Beef, Slow-Roasted
to Perfection, Served with Yorkshire
Pudding, Roast Potatoes,
Seasonal Vegetables, & A Rich Beef Jus

Pan-Fried Salmon

Fresh Salmon Fillet, Pan-Fried
& Served with New Potatoes,
Seasonal Vegetables,
And A Creamy Garlic & Herb Sauce

Jackfruit Curry (Vegan)

Fragrant Jackfruit Curry Served with
Basmati Rice, Crispy Poppadum,
and Freshly Baked Naan Bread

3. DESSERTS

Traditional Christmas Pudding

Served with Brandy Sauce

Vegan Cheesecake

Served with Mix Fruit Guls

Chocolate Fudge Cake

Served with Cream or Ice cream



Disclaimer: We Produce our food in kitchens with shared equipment where
allergens are handled, therefore we cannot guarantee any item is allergen-free