



  
**Christmas Day**  


## While you wait

Selection Of Homemade Artisan Breads  
Amuse Bouche

### Starters

A. Cream Of Pumpkin Soup (v)  
Sage Dumplings and Toasted Seeds

B. Oak and Bergamot Smoked Salmon  
Homemade Crumpets and Mascarpone

C. Pressing Of Game Terrine  
Mulled Pear Chutney, Toasted Brioche

D. Acorn Fed Iberico Pork  
Pickled Apple Salad and Greens

### Mains

A. Butter Roasted Turkey  
With All The Trimmings

B. Roast Rib of Beef  
Rare, Yorkshire Pudding and Duck Fat Potatoes

C. Herb Crusted Loin Of Cod  
Clear Clam Broth And Aromats

D. Fricasse Of Wild Mushrooms (v)  
Winter Truffle and Potato Gnocchi

### Desserts

A. Aged Christmas Pudding  
Brandy Sauce

B. Cheese Selection (v)

C. Orange and Almond Cake  
Honey Ice Cream

D. Bitter Chocolate Tart  
Winter Spiced Cranberries

Coffee and Treats

Adults **£65** - Children upto 12 years **£30**

Please note that Christmas Day is a single sitting from **11.30am-3.30pm** for this reason space will be limited and we do advise you to book ASAP to avoid disappointment.

Print this form off and drop it in at the shop to reserve your place. We require a £20 deposit per person with the full balance being settled in full by the 1st December 2015. Please note all deposits are non-refundable.

## Booking Form/Menu Selector

No of persons .....

Name .....

Address .....

.....

.....

Postcode .....

Contact Tel .....

Email .....

Please cross reference the letters and add the required number next to each course you require

### Starter

A .....

B .....

C .....

D .....

### Main

A.....

B .....

C .....

D .....

### Desserts

A .....

B .....

C .....

D .....

