

## Christmas Day Menu

## Starter

Cream of Saffron Lobster Soup

Toasted Focaccia Bread

**Duck Liver Pate** 

Orange Marmalade, Pickled Pear on a Toasted Brioche

**King Scallops** 

Seared Scallops, Butternuts Squash Puree, Chilli Garlic, Samphire

Goat Cheese & Roast Beetroot Salad

Rocket, Honey Mustard Dressing

3 Flavours style Winter Salad

Super seeds and Feta Cheese

## Main Course

Dry Aged Grill Rib Eye Steak (£6 supplement)
Parsnip Puree, Wild Mushrooms, Chips, Red Wine sauce

Roast Turkey with Trimmings

Mixed Stuffing, Thyme Jus, Bread Sauce, Cranberry Sauce, Pigs in blankets, Roast Potatoes, Seasonal Root Vegetables

Srilankan Kings Prawns Coconut Curry

Crispy Lotus, Thai Basil, Steamed Rice

Aromatic Vegetable Green Curry

Aubergine, Crispy Lotus, Thai Basil, Steamed Rice

Roast Chicken

Creamy Brussel sprouts, Chestnuts, Bacon, Roast Potatoes, Rosemary Thyme Jus

## Dessert

Strawberry Prosecco Cheesecake

Mango Mousse

with Vanilla Ice Cream

Sticky Toffee Pudding

with Vanilla Ice Cream

**Christmas Pudding** 

with brandy custard

2 Courses £54 • 3 Courses £59 AVAILABLE FOR 24 & 25 DECEMBER