



Christmas

DINNER

12:00 - 15:00 25/12

TO START

Spiced Parsnip and Roasted Butternut Soup with chive and winter truffle and warm bread
Crispy Brie with spicy cranberry purée
Champagne Smoked Salmon Roulade with cucumber & horseradish
Smoked Ham Hock Terrine with mustard and clementine glaze & piccalilli purée

THE MAIN EVENT

Traditional Turkey with chestnut, bacon & thyme stuffing, roasted and mashed potatoes, heritage carrots, creamy garlic sprouts & proper gravy
Sirloin of Beef with slow cooked fondant potatoes, foresters garnish, yorkshire pudding & mulled wine jus
Roasted Salmon with red pepper, lemon zest and herb crumb, foresters garnish, garlic mash and parsley, rosemary & prosecco glaze
Ratatouille Stuffed Peppers & Herb Crumb with buttered greens, confit potatoes and pickled walnut & cranberry gravy

TO FINISH

Boozy Christmas Trifle with winter berries and white chocolate
Clementine Crème Brûlée with vanilla ice cream and cinder toffee shard
Mulled Wine Winter Berries with brandy snap basket and vanilla ice cream
Traditional Christmas Pudding with brandy sauce

Sticky Wicket

BAR & GRUB

£60 Adult | £30 Child

£10 non-refundable deposit at the time of booking.
Balance due by 30th November 2018. Children under 14s