

CHRISTMAS MENU



STARTERS



LEEK AND POTATO SOUP WITH FRESH BREAD (V)/(VE)

PARMA HAM, CARAMELISED FIG, MIXED LEAF WITH A BALSAMIC REDUCTION

MAINS



ROAST TURKEY, HONEY GLAZED HAM (SLICE OF EACH), DUCK FAT ROASTED POTATOES, HONEY GLAZED ROASTED PARSNIPS, CARROTS, SPROUTS WITH PANCETTA, SAUSAGE MEAT AND THYME STUFFING, YORKSHIRE PUDDING, PIGS IN BLANKETS SERVED WITH GRAVY

HONEY GLAZED PORK BELLY, BLACK PUDDING GALETTE (POTATO CAKE) BRAISED RED CABBAGE, VANILLA APPLE PUREE WITH A RED WINE JUS

NUT ROAST WITH ROAST POTATOES, HONEY ROASTED GLAZED PARSNIPS CARROTS, SPROUTS, YORKSHIRE PUDDING WITH VEG GRAVY (VE)

PAN-FRIED SALMON FILLET, ROTI POTATO, SAMPHIRE, CAPERS WITH LEMON BUTTER

SWEETS



DESSERT CHRISTMAS PUDDING WITH BRANDY SAUCE

CHEF'S SPECIAL CHRISTMAS CHOCOLATE LOG WITH CREAM

SPICED RUM, RAISIN AND PECAN PUDDING (VE)

PRICES



2 COURSE MEAL
STARTER & MAIN
OR
MAIN & DESERT
£25 PER PERSON

3 COURSE MEAL
STARTER, MAIN &
DESSERT
£28.95 PER PERSON

AFTER DINNER



AFTER DINNER MINCE
PIES WITH COFFEE
£5 PER PERSON

COCKTAILS



THE GIN-GLE BELL ROCK

THE SANTA SLAYER
£5.95 PER PERSON

OCEAN
SUITE

ocean



the
deck