

£120.00

Per Person

## On Arrival

Glass of Prosecco & Raspberry  
Canapés

## Starters

Chicken Liver Pate | Crusty Bread | Homemade Chutney  
Cold Water Prawns | Pumpnickel Toast | Maria Sauce  
Roasted Cauliflower & Garlic Soup (Ve) | Crusty Bread

## Fish Course

Monk Fish | Oven Baked | Malaysian Sauce  
Seafood Chowder | Cheddar Thyme Cream Sauce | Crusty Bread  
Crab Cake (Ve) | Romesco Sauce

## Main Course

*Family Sharing The Way Christmas Should Be.....*

Salmon Cut Roasted Beef | Turkey Crown

*All Served With*

Garlic & Rosemary Roasted Potatoes | Homemade Yorkshire Pudding | Brussel Sprouts  
Pigs In Blankets | Honey Roasted Carrots & Parsnips | Tenderstem Broccoli & Green Beans  
| Sage & Onion Stuffing | Scalloped Sweet Potato Gruyere & Bacon | Homemade Roast Gravy

*Or*

Roasted Seabream | Mustard & Tarragon Veloute | Tenderstem Broccoli | Pomme Aligote  
Meatless Meatloaf (Ve) | Garlic & Rosemary Potatoes | Seasonal Vegetables | Roast Gravy

## Palate Cleanser

Sorbet

## Dessert

Christmas Pudding | Brandy Sauce  
Sticky Toffee Pudding | Toffee Sauce  
Christmas Yule Log | Fruit Compot  
Okeover Mess

Add An Additional Cheese Course | Homemade Chutneys | Artisan Crackers £12.50pp

## After Dinner

Coffee or Tea | Mints