**Christmas Day 2020**

**Bookings between 12 and 5pm**

**£20 per person deposit required on booking**

**Starters**

**All Starters Served with Fresh sourdough Bread, olives, aioli and homemade butter**

**Roasted butternut squash and Jerusalem artichoke soup**

**Parmesan & truffle oil Croutons**

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**Deep fried Camembert, spiced fruit compote, herb salad**

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**Bleikers smokehouse salmon**

**Potato and caviar salad, cornichons and caper berries**

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**Prawn and Crab Martini**

**VSOP cocktail sauce, Arenkha caviar, pickled cucumber**

**Main Courses**

**All come with root vegetables, sprouts & chestnuts, cauliflower cheese & and goose fat roasties**

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**Knabbs Hall Butter Basted Turkey & Maple glazed ham
Dry cured bacon, wild boar chipolatas, sage, lemon and sage stuffing, Roast Gravy, homemade cranberry & port wine jelly**

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Roasted Angus Beef Rump**

**Yorkshire pudding, Shiraz shallots, fresh horseradish cream**

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**Pan roasted Sea bass fillets**

**Tomato &amp; basil Beurre Blanc, Dauphinoise potato, Morecambe Bay shrimps**

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**Roasted Gressingham Duck breast**

**Apple tatin, apple brandy juices, sticky red Normandy cabbage**

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**Desserts**
**Boozy Christmas Pudding
Brandy Sauce, rum and raisin ice cream**

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Trio of chocolate**

**Chocolate marquis cube, white chocolate ice cream, brownie with marsh mellows and berries**

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**Stem ginger & white chocolate crème brulee
chocolate ice cream and chocolate cookie**

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Six fine Cheeses,**

**Christmas Cake, Quince Jam, Nuts, Artisan Wafers & Celery cress**

**£75.00 per person**

**children under 10yrs £40.00**