



CHRISTMAS MENU

STARTERS (CHOOSE ONE)

HAM HOCK TERRINE
WITH SPICED FRUIT CHUTNEY, TOASTED BRIOCHE, AND MIXED LEAVES

PARSNIP & APPLE SOUP (V)
SERVED WITH TRUFFLE PARSNIP CRISPS

CHICKEN LIVER PARFAIT
ACCOMPANIED BY RED ONION MARMALADE, BRIOCHE, AND MIXED LEAVES

SCOTTISH SMOKED SALMON
WITH DILL CRÈME FRAÎCHE, PICKLED CABBAGE, AND CAPERS

MAINS (CHOOSE ONE)

ROASTED NORFOLK TURKEY BREAST
WITH ROSEMARY POTATOES, ROASTED PARSNIPS AND CARROTS, SAGE AND
CHESTNUT STUFFING, PIGS IN BLANKETS, BRUSSELS SPROUTS, CRANBERRY SAUCE,
AND RICH GRAVY

HERB-CRUSTED SALMON
SERVED WITH CAJUN-SPICED COURGETTE, CREAMY MASHED POTATOES, AND
TOMATO BASIL SAUCE

CREAMY MUSHROOM PASTA
TOPPED WITH MELTED CHEESE

DESSERTS (CHOOSE ONE)

CHRISTMAS PUDDING
WITH BRANDY SAUCE

CHOCOLATE & RASPBERRY GATEAU
ACCOMPANIED BY BERRY COMPOTE

STICKY TOFFEE PUDDING
SERVED WITH YOUR CHOICE OF ICE CREAM, CUSTARD, OR CREAM

**FINISH WITH
MINCE PIES**



CHRISTMAS MENU

SEATING

FIRST SEATING: 12:00 PM - 2:30 PM
SECOND SEATING: 3:00 PM - 5:30 PM

MULLED WINE

LARGE: £7
MEDIUM: £5.50

DECEMBER PARTY MENU

TWO-COURSE: £25.00
(STARTER & MAIN OR MAIN & DESSERT)

THREE-COURSE: £35.00
(STARTER, MAIN & DESSERT)

CHRISTMAS DAY DINNER

ON CHRISTMAS DAY, ENJOY THE FULL MENU FOR £59.90 PER PERSON

PAYMENT: FULL PAYMENT REQUIRED AT THE TIME OF BOOKING.

ALLERGIES & INTOLERANCES: PLEASE LET OUR STAFF KNOW—WE'RE HAPPY TO ASSIST! NOTE: OUR KITCHEN CONTAINS NUTS.

TO BOOK:

CALL: 01628 621460
MONEY ROW GREEN, MAIDENHEAD SL6 2ND

