



CHRISTMAS DAY MENU

Adults: £149.95 with a welcome drink
Under 12's: £72.95 / Under 5's: £27 / Under 3's: FREE

STARTERS

Sea Food Platter
Artisan Tempus Charcuterie, Pickles & Chutneys
Ham Hock Terrine & Chicken Liver Parfait
Goats Cheese & Red Onion Marmalade Tarts
Mezze Selection Platter, Flatbreads, Olives, Sun Blushed Tomatoes (VG)
Parsnip & Apple Soup, Warm Bread Rolls (VG)
Caesar Salad (contains milk, gluten, egg)
Cous Cous Salad (Contains gluten)
Mixed Leaves & Dressings

MAINS

Roast Norfolk Turkey Crown
Roast Sirloin of Beef
Fennel & Sea Salt Slow Roast Pork Loin
Cod Fillet, Roasted Tomato Sauce
Truffled Winter Vegetable Wellington (VG, contains Gluten)
Yorkshire Puddings, Pigs in Blankets, Sage & Cranberry Stuffing, Roast Potatoes,
Roast Carrots & Parsnips, Seasonal Greens, Red Cabbage, Cauliflower Cheese
(contains milk & gluten), Roast Gravy.

DESSERTS

Classic Christmas Pudding & Brandy Cream (VG & GF available)
Sticky Toffee Pudding (Contains, gluten, egg, milk)
Oatlands Tipsy Sherry Trifle (contains Milk & Gluten),
Spiced Lemon Posset GF (contains Milk)
MalTED Chocolate Tarts (contains Gluten, Egg, milk)
Fresh Fruit Platter, Mini tartlets (contains milk, gluten egg)
Selection of British Artisan Cheeses, Crackers, Grapes, Fig Relish

Tea, Coffee & Mince Pies

This menu is subject to change and selections are subject to availability. V Denotes suitable for vegetarians and VG for vegans. Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the team know upon placing your order. A discretionary service charge of 12.5% will be added to your bill.