



Christmas Day Feast!

Welcome...

...get festive with a glass of Hibiscus & Ginger Prosecco, & some Parmesan Crisps

The Support Slot...

Potted Partridge with Pear Salad, toasted walnut rye

Sloe Gin-cured Salmon with Potato Latkes, Samphire & Labneh

Baked Camembert, winter-spiced chutney, toasted rosemary sourdough (veggie)

Celeriac, Hazelnut and Truffle Soup (vegan)

The Headline Act...

Free-range Turkey with all the joyful trimmings!

Slow-cooked Fillet of Beef with truffled wild mushrooms

Pan-fried garlicky Sea Bass with Lemon Butter sauce

Mushroom, Spinach & Stilton Coulibiac (veggie)

Butternut, Lentil & Chestnut Roast (vegan)

All served with crispy roasties, swede mash, chestnut, sage and cranberry stuffing, a rainbow of seasonal vegetables, bread sauce, port and cranberry conserve and Lydia's luscious gravy.

The Encore...

Figgy Pudding with Brandy Cream

Warm Chocolate & Cinnamon Brownie with Honey & Whisky ice cream

Spiced Clementine and Ginger Syllabub (vegan)

Selection of British Cheeses with home-made Oatcakes & winter-spiced chutney

To Finish...

Coffee & home-made dark chocolate Truffles

£59.95 per person (kiddies £24.95, under 5s eat free!)

OUR FOOD IS LOVINGLY HOME MADE, AND WE SERVE UP GENEROUS PORTIONS.
THE OVAL IS WARM AND FRIENDLY AND WE LOVE TO LAUGH.

COMFORT AND JOY GUARANTEED!