



Christmas Day Feast!

Welcome...

...get festive with a glass of Hibiscus & Ginger Prosecco, & some spiced cashews

The support slot...

Duck Liver and Port Parfait, toasted brioche

Sloe Gin-cured Salmon with Potato Latkes & sour cream

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

Celeriac Soup finished with hazlenuts and truffle oil (vegan)

The Headline Act...

Free-range Turkey with all the joyful trimmings!

Angus Beef Fillet with truffled Wild Mushrooms

Tangerine & Ginger-glazed home-roasted Ham

Pan-fried garlicky Sea Bass with Lemon Butter sauce

Mushroom, Spinach & Stilton Coulbiac (veggie)

Butternut, Lentil & Chestnut Roast (vegan)

All our mains are served with crispy roasties, swede mash, honey-mustard 'snips, pigs-in-blankets, chestnut, sage and cranberry stuffing, a rainbow of seasonal vegetables, gorgeous cauliflower cheese, creamy bread sauce, port and cranberry conserve and Lydia's luscious gravy.

The Encore...

Figgy Pudding with Brandy Cream

Black Forest Roulade with White Chocolate ice cream

Clementine and Ginger Syllabub (vegan)

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

To Finish...

Coffee & home-made choccie Truffles

£58.95 (kiddies £24.95, under 3s 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!