

Carvery Extravaganza

Indulge in the flavours of tradition this year as we gather for an exquisite six-course carvery feast, creating a memorable afternoon of culinary delight!

Start your dining experience with a spiced apple Bellini before treating yourself to an endless carvery experience and live music to get you into the festive cheer!

Tuesday 12th December | Tuesday 19th December
12:00 -16:00

Hors D'oeuvres

A selection of delectable dishes
including; tiger prawns, smoked salmon,
ham hock pâté & fresh salads

Soup

Cauliflower & Blue Cheese
Served with crusty bread

Main Courses

Garlic & Herb Rubbed Beef

Butter Basted Turkey

Spiced Marmalade Gammon

Hand carved in the room accompanied by Yorkshire puddings, stuffing, pigs in blankets, honey parsnips, carrots, sautéed greens & lashings of gravy

Desserts

Sticky Toffee Pudding

Chocolate Yule Log

Winter Berry Fruit Salad

Cheese Course

A Menagerie of English Cheeses
Chutneys, pickles, crackers & fruit

Digestif

Tea, Coffee & Mince Pies

