



Christmas Day at the Wood grill

Glass of Prosecco on arrival

Starter

Festive butternut squash with mixed seed soup
Served with sourdough bread (VE)

Pan-fried king scallops
With parsnips puree & crispy chorizo

Crispy English brie
With gooseberry ketchup and a dressed side salad

Classic prawn cocktail
In Marie Rose sauce with iceberg lettuce & old bay seasoning served with sourdough bread

Duck liver parfait
With apple chutney, toasted sourdough bread and a dressed salad

Lemon Sorbet Palate Cleanser

Main

Traditional turkey
With honey roasted root vegetables, goose fat potatoes, sprouts, roasted chestnuts, stuffing, chipolatas wrapped with streaky bacon and gravy

30 day aged ribeye steak
Served with pommes dauphine and garden vegetables

Wild Scottish fillet of salmon
Wrapped in Parma ham on crushed potatoes, green beans & topped with green creamy pesto sauce

Peas spinach and asparagus Arborio risotto (VE)

Dessert

Death by chocolate with clotted cream

Sticky toffee pudding

Christmas pudding with brandy sauce

Ice cream or sorbet

Coffee and Mince Pies

£75 per person
Call 01279813699 to book a table