

The Case is Altered

Christmas Day menu

£65 Per Person

PRE-STARTER

Roast cauliflower soup, rarebit & truffle toastie

STARTERS

Classic king prawn cocktail, whiskey Marie Rose

Pear, Stilton, walnut and chicory salad

Gunieafowl & foie gras terrine, roast quince, hazelnuts

MAIN COURSES

Roast Norfolk turkey, stuffing, pigs in blankets, roasting juices

Baked halibut, lemon beurre blanc

Roast fillet of beef, horseradish, red wine jus

**All mains served with roast potatoes, brussel sprouts,
hispi cabbage, glazed roots**

DESSERTS

Clementine & prosecco trifle

Christmas pudding, brandy butter

Sticky toffee pudding, caramel sauce, vanilla ice cream

Tea, coffee & mince pies

CHEESE COURSE -£5 SUPPLEMENT PER PERON

Stilton, Sandemans 10yr old Tawny Port & oak cakes

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE
PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU