

Christmas Day Menu

Starters

Soup

Homemade soup with a crusty roll.

Prawn Cocktail

Cold water prawns in a house marie rose sauce with lettuce and brown bread.

Trio of Starters

Fan of melon, smoked salmon parcel, shredded beef featherblade with creamy horseradish.

Mains

Traditional roast turkey.

Traditional roast gammon.

Baked salmon with cranberry pesto and feta.

Squash and sweet potato pithivier.

All main courses are served with traditional Christmas trimmings.

Desserts

Selection of sweets.

Christmas pudding , bite size cheesecake and chocolate mousse.

Baileys and banana trifle.

Trio of sorbet or ice cream.

After Dinner

Tea or coffee with shortbread.

Mini Cheese board (surcharge of £5.95).

Full cheese board (surcharge of £10.95).

Sitting at 2:30pm. Adult £55.95 Child (under 12) £35.95

All Christmas Day bookings require a non-refundable deposit of £10 per person upon table reservation. Full payment and pre-order must be received seven days prior to reservation. Bookings can be made by calling Grey Harlings Hotel on 01674 674789