

CHRISTMAS DAY MENU

A Glass of Prosecco

For the Table

Freshly Baked Ross Bakery Sourdough whipped Bovril butter

Starters

Queenies in the Shell Manx cheddar mornay sauce, crispy bacon, lemon, chive

Chicken Liver Parfait toasted sourdough, roasted tomato, chilli jam

Curried Butternut Squash & Celeriac Soup (v) chargrilled sourdough, herb oil

Crispy Loaghtan Lamb Bon Bons minted salsa verde, crispy kale, dressed winter leaves, red wine reduction

Main Courses

Traditional Roast Turkey pork & apricot stuffing, pigs in blankets, roast potatoes, honey roasted carrots, parsnips, brussel sprouts, cranberry sauce, rich turkey gravy

12-Hour Braised Beef creamed potato, braised winter vegetables, rich red wine, thyme jus

Pan-Roasted Halibut crushed new potatoes, tenderstem broccoli, lemon, chive beurre blanc

Manx Lobster Thermidor champ potato cake, cavolo nero, pea & leek fricassee, charred lemon, lobster oil **£5** supplement

Wild Mushroom, Artichoke & Spinach Risotto (v) spinach oil, parmesan

Desserts

Traditional Christmas Pudding (ve) brandy custard

Sticky Date Pudding (gfa) salted caramel sauce, vanilla ice cream

Triple Chocolate Brownie (ve, gfa) Davison's chocolate ice cream, warm chocolate sauce

Caramelised Apple Tart Davison's vanilla ice cream

Celtic Cheeseboard of Celtic cheeses, grapes, apple, celery, biscuits, house chutney

To Finish

Freshly Brewed Tea or Coffee served with handmade mince pies

£69.95

PER PERSON

Children under 12 years, £20 for two courses.



We cannot guarantee the absence of traces of nuts or other allergens.
If you have any dietary requirements or allergies, kindly inform a member of our team before ordering.
A full allergen guide is available upon request.