

THE WYCLIFFE

CHRISTMAS DAY MENU £80 | UNDER 12 £35

PRE-STARTER

Red pepper & tomato soup (VEGAN)

STARTERS

Prawn cocktail, Marie Rose sauce, lettuce, paprika, lemon, brown bread and butter

Farmhouse pâté, red currant jelly, toasted brioche

MAINS

Roast Norfolk turkey, parsnip cream, sage & onion stuffing, roast potatoes & pan gravy

Gnocchi al tartufo served in a parmesan basket (V)

MAIN COURSES ARE SERVED WITH A SIDE OF SEASONAL VEGETABLES

DESSERTS

Sticky toffee pudding with salted caramel & custard

Panettone pudding with vanilla ice cream

White chocolate & orange cheesecake

Chocolate & almond brownie, black cherry compote (VEGAN)

Pavlova with spiced plums & chantilly cream

Trio of cheese: Yorkshire blue, Cornish brie & extra mature cheddar with homemade chutney

If you suffer from a food allergy or intolerance, please let the manager know. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

An optional service charge of 10% will be added to tables of 4 or more.