



BOOK
NOW

Christmas Day

25th December 2024

Bookings available 12-5pm

£95.00 per person | £55 Under 12's (Half Portion)

£20pp deposit required. Menu subject to change

Starters

All Starters Served with our Fresh sourdough Bread, olives, aioli & homemade butter

Roasted Butternut Squash & Jerusalem Artichoke Soup

Parmesan & truffle oil Croutons

Smoked Scottish Salmon Paupiette

Potato & caviar salad, cornichons & caper berries

Prawn & King Crab Martini

VSOP cocktail sauce, mango & red onion salsa, buttered granary

Duck Liver Parfait

Pomegranate & onion marmalade, granary melba toast

Main Courses

All come with roasted root vegetables, sprouts & chestnuts, cauliflower cheese & goose fat roasties

Knabbs Hall Butter Basted Turkey & Maple Glazed Ham

Dry cured bacon, wild boar chipolatas, sage, lemon & onion stuffing
Roast Gravy, homemade cranberry & port wine jelly

Roasted Sirloin Of British Beef

Yorkshire pudding, Shiraz gravy, creamed horseradish, roasted shallots

Pan Roasted Sea Bass Fillets

Tomato & basil Beurre Blanc, Dauphinoise potato, Morecambe Bay shrimps

Roasted Gressingham Duck Breast & Confit Leg

Apple tatin, apple Brandy juices, sticky red Normandy cabbage

Mushroom Wellington

With red Normandy cabbage, Dauphinoise potatoes, Yorkshire pudding, tarragon butter sauce

Desserts

Boozy Christmas Pudding

Brandy Sauce

Trio Of Chocolate

Chocolate marquis cube, white chocolate ice cream, brownie with marshmallows & berries

Stem Ginger & White Chocolate Crème Brulee

Chocolate chip cookie

Six Fine Cheeses

Christmas Cake, Quince Jam, Nuts, Artisan Wafers & Celery cress

The Park
RESTAURANT, GRILL & VENUE

Book early
limited
availability

NEW YEAR'S EVE

31st December 2024

7 COURSE DINNER

7.00pm arrival, 7.30pm Dinner, Including Disco, bar till late

Please note menu may be subject to change

Butternut squash expresso with truffle powder & parmesan croutes

LAMB & FETA PASTILLE

Tzatziki, pomegranate dressing, cous cous salad

GLAZED SCALLOPS

Sweet chilli & garlic butter, cheddar & chive crumbs

PORK FILLET WELLINGTON

Pomme puree, pancetta, shallots & wild mushrooms,
roasted vegetables

CHOCOLATE FONDANT

Pistachio ice cream, berry puree

CHEESE & BISCUITS

Quince confit, celery cress

TEA/COFFEE

Unlimited wine with meal

£75

per person
7 courses &
UNLIMITED WINE

To book please call 01924 248666
(£20 deposit pp)