

Join us this Christmas
at The Highfield

MOO BAR & GRILL

25th December 12-2pm

4 Course Menu & drink on arrival

Adults £55.95

Seniors (over 65s) £45.95

Children aged 12 & under £30.95

Under 2's free



£20 Non refundable deposit required for all festive diners

Pre order to be received by 12th December 2024

**For further information or to make a
reservation call 01274 611111 or email
reception@thehighfield.com**



Christmas Menu 2024

To begin with

Roast Carrot & Parsnip Soup - served with toasted Ciabatta & salted butter
Creamy Garlic Mushrooms - Button mushrooms cooked in a garlic butter with creme fraiche & cream cheese. Oven baked & served with toasted ciabatta & salted butter

Classic Prawn Cocktail - A classic prawn cocktail served on a bed of crispy lettuce with Marie Rose sauce, garnished with scallions & cucumber

Chicken Liver Pate - served with toasted Ciabatta, butter & cranberry jelly

Followed by

Traditional Roast Turkey - Served with seasonal vegetables, sage & onion stuffing, honey roast parsnips, pigs in blankets, Yorkshire pudding & rich turkey gravy

Lamb Shank - Braised Lamb Shank with a mint & Rosemary drizzle served on a bed of creamy mashed potato & seasonal vegetables

Cheese, Leek & Sweet Pepper Strudel Parcels - A perfect blend of light Filo pastry, mature cheddar cheese, grainy mustard & vegetables, served with creamy mashed potato, seasonal vegetables & gravy (v)

Herb Crusted Sea Bass - served with crisp new potatoes, buttered samphire peas with a Prosecco & chive sauce

Dessert

Traditional Christmas Pudding - Served with brandy sauce & a cranberry compote

Merry Berry Meringue - Crushed meringue nests with seasonal berries, ice cream & a caramel drizzle.

Chocolate Fudge Cake - Served with ice cream or custard

Biscoff Cheesecake - served with vanilla ice cream, crushed Biscoff & salted caramel sauce.

Completed with Tea or Coffee with Mints



A choice of drink on arrival