

MENU

Christmas Day Lunch

5 Courses ~ £75 per adult ~ £45 per child ~ Under 5's FREE!

Arrive for 12.30 pm for a Festive Cocktail & Canapés.
Sit down for Lunch at 13.00

STARTER

Honey Roast Figs & Parma Ham

Hazelnut dressing, mixed leaves, rosemary focaccia SD*, N*, G*

Curried Cauliflower Soup

Crispy onion, homemade ciabatta D*, G*

Hot Smoked Salmon Pate

Smoked trout, olive oil lemon curd, fennel brioche FD*, G*, F

Chicken Liver Parfait

Sourdough, spiced beetroot chutney SD, D, G*

MAIN

Traditional Roast Turkey or Slow Roast Beef

Roast potatoes, honey glazed root vegetables, garlic brussels sprouts, homemade sausage stuffing, Yorkshire pudding, lemon thyme gravy G*, SD*, E*, D*

Panfried Seabass with Aniseed Butter Sauce

Hasselback potatoes, honey parsnip puree, baby carrots, tenderstem broccoli G, D*, SD*

Wild Mushroom, Chestnut and Spinach Pithivier

Mushroom and truffle sauce, served with glazed root vegetables and hasselback potatoes G, D*, SD*, V

DESSERT

Traditional Christmas Pudding

Brandy sauce G*, VE*, D*, SD

Dark Chocolate Delice

Vanilla custard & coffee ice cream D, G*,
[Vegan alternative available]

Strawberry Cheesecake

Lemon meringues, lemon ice cream, mixed berries compote G*, D*, SD*, V*, VE*

Mince Pies, Tea Or Coffee

ADD A CHEESEBOARD FOR THE TABLE

£7 Per Person

Pre-booking & deposits required | Please see terms & conditions
for allergy advice | Menu options may be subject to change.