

25 DECEMBER · ARRIVAL & CANAPÉS 12.30 · SEATED 1PM

Christmas Day Lunch

Let our chef handle the cooking while you focus on making family memories.

FIVE COURSES

£85

ADULT

£40

CHILD UNDER 12

UNDER 5'S EAT FREE

STARTERS

Venison Terrine

Roasted hazelnuts, pickled beetroot purée, fennel brioche

N* · SD · G* · D* · E* · L*

Onion & Cumin Velouté **VE**

Crispy onions, truffle oil, soda bread

D · G*

Salmon & Dill Fishcake

Lemon & lime mayonnaise, celeriac remoulade

F · G · E · CE · MU

MAINS

Roast Turkey Crown or Beef Topside

Thyme roast potatoes, glazed carrots & parsnips, broccoli, garlic Brussels sprouts, Yorkshire pudding, pigs in blanket, sausage stuffing, pan gravy

D* · G* · E* · SD

Parmentier de Poisson

Seabass, salmon & tiger prawns, leeks & peas, cheesy potato mash, broccoli, heritage carrots

F · C · D · G

Courgette, Chickpea & Coconut Mijoté **VE**

Coconut pilau rice, raita, flatbread

D* · G* · VE*

DESSERTS

Christmas Pudding & Brandy

Cream **VE***

G* · D*

French Apple Tarte Fine

Caramel & vanilla bourbon sauce, vanilla ice cream

G · D*

Chocolate Roulade

Cherry compote, pistachio ice cream

D · G · SD · N*

Passion Fruit Panna Cotta **VE**

Mango & lime salsa, mango sorbet

ADD A CHEESEBOARD £9 PER PERSON

MIGNARDISES

D* · G*