



Christmas Day Lunch

MONDAY 25 DECEMBER 2023



ARRIVAL: 12^{PM} OR 2^{PM}

SPARKLING ARRIVAL DRINK

5 COURSE PLATED MEAL

FINISH: 5^{PM}



£89.95 PER PERSON

UNDER 16s £49.95 | UNDER 10s £34.95



£20.00 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED AT BOOKING.
MENU PRE-ORDERS & BALANCE PAYMENTS DUE 1 MONTH IN ADVANCE.

Christmas Day Menu

STARTERS

Apple, parsnip and potato soup, parsnip crisp, walnuts (v, ve, gfa, dfa)

Goats cheese bon bon, rocket, beetroot carpaccio and beetroot gel (v)

Fillet beef crostini, mushroom pate, parmesan shavings and truffle oil (served medium-rare | gfa, dfa)

Pan fried cod loin, avocado relish, chorizo crisp, olive and tomato salsa (gfa, dfa)



MAIN COURSE

Roast turkey, yorkshire pudding, pig in blanket, chestnut stuffing, goose fat roast potatoes, honey roasted parsnips, baby carrots, tenderstem broccoli, sprouts, cranberry gravy (gfa, dfa)

Roast sirloin beef with a black pepper crust, yorkshire pudding, dauphinoise potatoes, honey roasted parsnips, baby carrots, tenderstem broccoli, sprouts, gravy (gfa, dfa)

Roasted salmon stuffed with spinach, feta and ricotta, garlic parmentier sweet potatoes, asparagus, lemon cream sauce

Butternut squash, mushroom and pine nut wellington, roast potatoes, seasonal vegetables, gravy (v, vea, dfa)



DESSERTS

White chocolate, amaretto and cranberry cheesecake, amaretto and cranberry ice cream, white chocolate shard (v)

Millionaires triple chocolate brownie tart, millionaires ice cream (v)

Passionfruit and prosecco panna cotta, passionfruit curd, prosecco shortbread, lemon and prosecco sorbet (gfa)

Christmas pudding, crème anglaise, cranberries (v, vea, gfa, dfa)



Cheeseboard: cheese, chutneys, fruit, crackers (v, gfa)

Coffee and festive petit fours (v, vea, gfa, dfa)

v - vegetarian | va - vegetarian available on advance request | ve - vegan | vea - vegan available on advance request
gf - gluten free | gfa - gluten free available on advance request | df - dairy free | dfa dairy free available on advance request