



Christmas Day Lunch

WEDNESDAY 25 DECEMBER 2024

ARRIVAL: 12:00^{PM} OR 2:00^{PM}

SPARKLING ARRIVAL DRINK

5 COURSE PLATED MEAL

FINISH: 5:00^{PM}

£95.00 PER PERSON

UNDER 16s £55.00 | UNDER 10s £40.00

£20.00 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED AT BOOKING.
MENU PRE-ORDERS & BALANCE PAYMENTS DUE 1ST NOVEMBER 2024.

Christmas Day Menu

STARTERS

Chicken croquettes, romaine lettuce, caesar dressing, watercress puree, parmesan shavings (gfa, dfa)

Gin and beetroot salmon gravlax, homemade soda bread, horseradish cream

Red onion marmalade puff tart, pickled walnut and pear salad, panko crumbed blue cheese (v - contains nuts)

Celeriac, truffle and hazelnut soup, truffle oil croute (v, vea, gfa, dfa - contains nuts)

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 - contains nuts)

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

Pan fried sea bass, lemon caper dressing, sautéed new potatoes, baby leeks, asparagus

Vegetable, chestnut and goats cheese filo strudel, spiced cranberry and orange sauce, fondant potato, seasonal vegetables (v, vea, dfa - contains nuts)

DESSERTS

Baileys caramel fondant, irish cream ice cream (v)

Elderflower panna cotta, blackberry compote, rosemary shortbread, blackcurrant sorbet (gfa)

Baked sticky toffee pudding cheesecake, toffee sauce, millionaires ice cream (v)

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