



Christmas Day

LUNCH MENU

125.00 per adult / 65.00 per child under 12 years

TO START

POTATO & LEEK SOUP

Swirl of truffle oil, crunchy
sourdough croutons (V, GF Option Available)

CREAMY GARLIC & BLUE CHEESE MUSHROOMS

Sautéed wild mushrooms, rich Stilton sauce,
toasted ciabatta crostini (V, GF Option Available)

CLASSIC PRAWN & CRAYFISH COCKTAIL

Crisp iceberg lettuce, Marie Rose sauce,
dust of smoked paprika (V)

CHICKEN LIVER & COGNAC PÂTÉ

Sweet red onion marmalade,
toasted brioche (GF Option Available)

THE MIDDLE

SPICED ORANGE & CRANBERRY SORBET

A refreshing winter scoop to cleanse the palate (VE, GF)

THE MAIN EVENT

TRADITIONAL ROAST TURKEY BREAST

Goose-fat roast potatoes, maple parsnips,
Brussels sprouts, pigs in blankets,
sage stuffing, red wine gravy (GF Option Available)

SLOW-BRAISED BLADE OF BEEF

Guinness and thyme reduction, creamy chive mash,
roasted root vegetables (GF Option Available)

BAKED SALMON FILLET

Herb and lemon crust, crushed new potatoes,
tenderstem broccoli, white wine dill cream (GF)

MUSHROOM & SPINACH WELLINGTON

Golden puff pastry, wild mushrooms,
chestnuts, vegetarian roast potatoes,
rich veggie gravy (V, VE Option Available)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Rich steamed fruit pudding,
warm brandy sauce (V, VE & GF Options Available)

CHOCOLATE & PRALINE TORTE

Velvety chocolate on a biscuit base,
fresh vanilla pod cream (V, VE & GF Available)

ZESTY LEMON & RASPBERRY CHEESECAKE

Creamy baked cheesecake, tangy raspberry
coulis, white chocolate curls (V)

SPICED APPLE & BERRY CRUMBLE

Warm winter fruits, golden oat topping,
hot vanilla custard (V, VE Option Available)

TO FINISH

COFFEE & TREATS

Freshly Brewed Coffee & Warm Mince Pie

TERMS & BOOKINGS

50.00pp deposit required on booking, balance due December 1st with pre-order. Booking times 12-12.45pm / 2-2.45pm

