



CHRISTMAS DAY LUNCH

PROSECCO ON ARRIVAL

SPICED PUMPKIN VELOUTE (GF?) (V)

Silky pumpkin veloute with a coconut swirl, toasted pumpkin seeds and malted brown bread

FESTIVE HORS D'OEUVRE PLATE

Scallops with Sauternes butter, asparagus in Parma ham, duck bon bon with cranberry jam and crab & avocado bruschetta

POMEGRANATE, ORANGE & WALNUT SALAD (VE) (GF)

Winter leaves tossed in an orange dressing with walnuts, orange segments & pomegranate seeds

From the Carvery

CARVERY ROASTED TURKEY BREAST (GF?)

CARVERY ROASTED SIRLOIN OF BEEF (GF?)

VEGETABLE WELLINGTON & RED WINE GRAVY (VE)

Served on the carvery with pigs in blankets, sage and onion stuffing balls, cauliflower cheese, creamed swede, carrots and peas, red cabbage, honey roasted parsnips, Brussel sprouts, roast potatoes, crispy fried potatoes, Yorkshire puddings, and gravy.

From the Kitchen

PAN ROASTED SEA TROUT (GF)

Hasselback potatoes, roasted fennel and celeriac served with a dill split white wine cream

CHRISTMAS PUDDING (GF?) (V)

Warm Christmas pudding topped with redcurrants and a rich brandy cream

FESTIVE CHEESE PLATE (GF?) (V)

Stilton, cranberry Wensleydale & aged Cheddar with spiced chutney, savoury crackers, celery, grapes & walnuts

TRIO OF DESSERTS (V)

Dark Chocolate Orange Slice | Winter Berry Pavlova
Bailey's Creme Brûlée

LEMON SORBET (GF) (V) (VE)

Topped with fresh raspberries and lemon zest

(GF) GLUTEN FREE (GF?) CAN BE GLUTEN FREE (please ask) (V) VEGETARIAN (VE) VEGAN (VE?) CAN BE VEGAN (please ask)

Adults need around 2000 Kcal a day. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production.