



Christmas Day Lunch Menu £55.00 per head

Bucks fizz on arrival

Thick vegetable soup with herb croutons.

Homemade Chicken liver pate, red onion marmalade and Melba toast.

Smoked salmon orange fennel pollen and dill, caper butter gluten free granary bread.

Chestnut mushroom in blue cheese sauce served over toasted brioche.

Lemon fizz sorbet.

Traditional roast turkey with seasonal trimmings

Light roasted lamb rump fresh rosemary red currant sauce.

Poached cod loin scalded spinach seafood sauce.

Mushroom brie hazelnut and cranberry wellington

All served with roast and duchess potatoes seasonal vegetables.

Individual Christmas pudding with brandy sauce.

Gluten-free Strawberry cheese cake.

Chocolate Melt in the Middle torte

Trio of cheese and biscuits.

Mince pies and coffee

We take the issue of food allergies and intolerance seriously. If you have any concerns about the presence of allergens in any of our menu items, please ask a member of our team who will be happy to help you. A more detailed menu including food allergens and our food ingredients is available on request. All fish dishes may contain bones. All weights are approximate uncooked. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi kitchen environment. We cannot guarantee that our products do not contain traces of nuts and/or seeds.