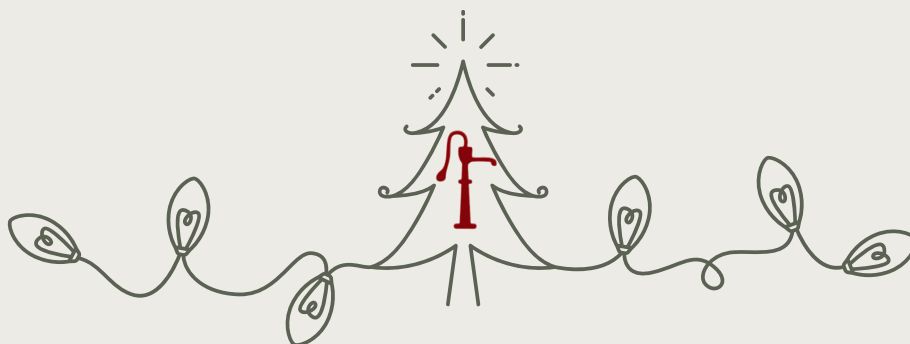




Christmas LUNCH MENU

CANAPÉS

Onion & goat's cheese tart, Chipolatas with honey mustard & quail Scotch eggs.

STARTERS

Roast Pumpkin Soup

With Toasted Hazelnuts. V

Chicken Liver Parfait

Brioche & onion chutney

Oak Smoked Salmon

Capers, shallots & horseradish cream.

Cheese Soufflé

Twice-baked cheddar cheese soufflé & mushrooms. V

MAIN

Roast Turkey

Roast Turkey, sage & chestnut stuffing with pigs in blanket.

Sea Bass

Crayfish tail & tarragon risotto. GF

Beef Wellington

Served with creamy mash potato & red wine jus.

Pie

Sweet potato, goat's cheese & spinach pie. V

Bourguignon

Ox cheeks beef bourguignon with pomme purée.

(All served with roasted potatoes, Brussels sprouts & roast carrot)

DESSERT

Poached Pear

Red wine poached pear with cinnamon ice cream and pistachio crumble.

Chocolate Mousse

Sour cherry & chocolate shards.

Christmas Bread & Butter Pudding

Served with vanilla crème anglaise.

Cheese Board

Selection of cheese, onion chutney, grapes, celery and crackers.

£119 Per head Includes coffee & handmade mince pies.

Pre orders only, £50 deposit required per head.

Food allergies & Intolerances; please speak to the manager about the ingredients in your meal when making your order. GF/GFO
Gluten free/Option DF/DFO Dairy free/Option V Vegetarian VGN/VGNO Vegan/Option
A discretionary 10% service charge will be added to your bill.