

CHRISTMAS DAY LUNCH

TO BEGIN

Roasted Onion, Sage and Chestnut Soup (V/GF)

STARTERS

Hendricks Prawn Cocktail (GF)

Cucumber dressed with Hendricks syrup, pink prawns in cocktail sauce

Roast Mushroom Tart (V)

Savoury tart, cep mushroom puree, wild mushrooms, topped with poach egg and béarnaise

Duo of Duck

Smoked duck breast over Christmas and clementine, duck rillete croquette, shallot puree, pickled girolle mushrooms and port dressing

TO FOLLOW

Choose between...

Fillet of Sea Bass | Seared Scallops | Truffle Potato Gnocci
with truffle potato cream, crispy oyster mushrooms and roasted cherry tomatoes

MAINS

Traditional Roast Turkey (GF)

With roasted root vegetables, bread sauce and turkey gravy

Fillet of Beef Wellington

Dauphinoise potatoes and red wine sauce

Vegetarian Wellington (V)

Dauphinoise potatoes and red wine sauce

FESTIVE FINISH

Christmas Pudding (V)

Brandy butter and cinnamon cream

Pineapple Carpaccio (VE)

Spiced carpaccio of pineapple, mango sorbet and toasted flakes of coconut

Hot Chocolate Fondant (V)

With chocolate soil and black cherry ice cream

Crumble Tart (V)

Apple and winter berry crumble tart and vanilla ice cream

Selection of Local Artisan Cheeses

3 cheeses, compote, grapes and celery

If you have any queries, please ask. If you are concerned about any food allergies, please speak to a member of the team who will be delighted to assist. We will ensure all dietary requirements are catered for. All prices are inclusive of VAT. A discretionary gratuity of 10% is added to the total bill and is divided fairly between the staff and independently from the business.