



Christmas Day Lunch 2022

For the table - Christmas Crackers, Basket of Bread & Butter **G D**

Champagne & Canapes at the Table

Smoked Salmon, Dill & Cream Cheese Roulade **F D E**

Chicken Liver Pâté on Garlic Herb Crouton **D G**

Olive, Tomato, Mozzarella **V D G S P**

Soup Course

Spicy Tomato **V G**

or

Roasted Butternut Squash Thyme **V G**

Starter

Roast Duck Breast with Orange Rosemary Potato Salad, Mulled Wine Syrup **S P**

Warm Honey, Goats Cheese & Fig Tart, Balsamic Cherry Tomatoes **V D**

Classic Prawn Cocktail **C R E M G**

Main Course

Traditional Roast Turkey, Chestnut Stuffing **G**

Homemade Butternut Squash Nut Roast **V G G N**

All served with Roast Potatoes, Parsnips, Carrots, Mixed Vegetables, Pigs in Blankets & Gravy **D G**

Dessert

Christmas Pudding, Brandy Sauce **G S P D**

Vanilla & Honey Panna Cotta, Nut Granola **D N G**

Profiteroles, Strawberry Compote, Chocolate Sauce **D G S**

Wedge of Stilton, Digestive Biscuits, Grapes, Glass of Port **G S P D C**

Coffee & Mini Mince Pie to finish **G S P D**

£84.00 per person

C Celery **G** Gluten-Containing Cereals, **CR** Crustaceans, **F** Fish, **E** Eggs, **L** Lupin, **D** Milk, **SF** Molluscs,
M Mustard, **N** Nuts, **P** Peanuts, **SS** Sesame Seeds, **S** Soya **SP** Sulphites

Dairy free & gluten free available on request. Fish dishes may contain bones. Due to the way we prepare our food additional allergens may be present. If you have any food allergies, please feel free to discuss this with us in advance. A non-refundable deposit of £25.00 per person is required to confirm the booking. Please note menu may be subject to change. All menu selections & any special dietary requirements must be pre-ordered no later than 14 days prior to the 25th. Service charge not included – this is left to your discretion