



## Christmas Day Lunch 2021

For the table; Christmas Crackers, Basket of Bread & Butter

Trio of Canapes & Champagne  
Smoked Salmon Bellinis  
Pâté Crouton  
Brie and Cranberry Vol-au-vent

\*\*\*\*

Soup Course  
Parsnip & Apple Soup (V)

\*\*\*\*

Starters  
Roast Duck Breast with Orange & Rosemary Potato Salad

Warm Goats Cheese & Fig Tart with Balsamic Cherry Tomatoes (V)

Prawn & Lobster Cocktail

\*\*\*\*

Main Course  
Traditional Roast Turkey with our Homemade Chestnut Stuffing, Pig in Blanket, Roasted Parsnip,  
Seasonal Vegetables & Orange Brandy Cranberry Sauce  
or  
Nut Roast served with Chestnut & Roasted Parsnip Pureé, Seasonal Vegetables (V)

\*\*\*\*

Desserts

Christmas Pudding, Brandy Sauce, Cranberry Coulis

Honey Panna Cotta with Nut Granola

Profiteroles, Toasted Marshmallow, Chocolate Sauce

Trio of Ice Creams (V)  
Honeycomb, Vanilla & Chocolate

Wedge of Stilton, Digestive Biscuits, Grapes, Glass of Port

\*\*\*\*

Coffee & Mini Mince Pie to finish  
£75.00 per person

Under 12's - £35 / Under 5's - free (Please book highchairs in advance)

Dairy free, gluten free & extra vegetarian choices available on request  
Please note we do not list all the ingredients. If you have any food allergies  
please feel free to discuss this with us in advance

A non-refundable deposit of £25.00 person is required to confirm any  
booking. All menu selections and any special dietary requirements must be  
pre-ordered no later than 14 full days prior to the event.  
Service charge not included - this is left to your discretion