

Christmas Day

Lunch Menu

£95 PER PERSON

STARTERS

Venison & Beef Shin Terrine, toasted ciabatta, onion relish, salad leaves & pickled gherkins

Creamy Italian Burrata confit tomatoes, pesto, toasted sourdough **V**

Homemade Yorkshire Pudding with Smoked Salmon capers, lemon & dill dressing, horseradish cream

Roasted Sweet Potato & Cumin Soup sourdough **VEGAN**

Crab Crumpet lightly dressed crab meat, crème fraîche, avocado on toasted buttered sourdough crumpet, pea shoots, chilli dressing

MAINS

Roast Ballotine of Turkey pigs in blankets, bacon-wrapped cranberry & chestnut stuffing balls, crispy roast potatoes, gravy, parsnips, carrots, red cabbage, cranberry sauce, cauliflower cheese, swede mash, & Brussels sprouts

Chestnut Roast with Mushroom, Cranberry & Pumpkin Seeds crispy roast potatoes, parsnips, fresh vegetables, cranberry sauce, & veg gravy (NGCI) **VEGAN**

28-day aged 7oz Fillet Steak dauphinoise potatoes, peppercorn sauce, roasted tomato, mushroom, & roasted shallot

Salmon & King Prawn En Croute stuffed with cream cheese & spinach, crispy roast potatoes, white wine & dill cream sauce, & tenderstem broccoli

Rack of Lamb crispy roast potatoes, redcurrant & mint sauce, fresh seasonal vegetables

DESSERTS

Traditional Christmas Pudding served with vanilla ice cream, mini mince pie

Salted Caramel & Chocolate Pot, Baileys cream, shortbread biscuit

Plum & Apple Crumble with 'pour your own' custard (NGCI)

Fresh Strawberry Pavlova with vanilla ice cream, fresh fruits, berry coulis & fresh cream (NGCI)

Festive Mince Pie Cheesecake shortbread biscuit base with a spiced cheesecake containing brandy-soaked fruit, topped with a cream cheese frosting, Baileys cream

Raspberry & Almond Frangipane Tart, vegan vanilla ice cream, almond flakes (NGCI) **VEGAN**

Add Cheese & Biscuits £10 supplement

English Mature Cheddar, Blue Stilton & Brie served with biscuits, fruits & relish



Children's Menu

Christmas Day

3 COURSE MENU £47.50 PER PERSON
Children under 12 - includes a festive activity pack


Starters

Crispy Melty Cheese Balls sour cream dip & ketchup 

Potato Skins with cheese, grilled & served with BBQ sauce (NGCI) 

Mains

Roast Ballotine of Turkey pig in blanket, sage & onion stuffing, crispy roast potatoes, parsnips, cranberry sauce, fresh vegetables & gravy

Festive Burger beef burger topped with Cheddar & cherry tomato served with skin-on fries - veggie burgers available too  **VEGAN**

Desserts

Mini Strawberry Eton Mess Sundae white chocolate, vanilla ice cream, fresh strawberries, homemade meringue, strawberry sauce, fresh cream

Open Cookie Sandwich triple chocolate cookie, topped with vanilla ice cream, Oreo crumb & chocolate sauce

We require a £40 per person deposit at the time of booking. Please provide your food choices by Friday 12th December. NGCI = Non-Gluten Containing Ingredients. A full list of allergens is available on request. Please be aware that there is a small risk of contamination in our busy kitchens. A discretionary 10% service charge will be added to your bill which goes directly to our Christmas Day staff.