

Christmas Day Lunch Menu

5 courses Adults £95, U18's £49

Includes Live Acoustic Entertainment
Complimentary Glass of Champagne on Arrival

Fresh Asparagus, Softly Poached Egg & Parma Ham (GF) Hollandaise Sauce

Farmhouse Charcuterie & Ham Hock Terrine (GFA)

Baby Cornichons, Cherry Tomatoes, Red Onion Marmalade, Toasted Rustic Bread

Home Smoked Chicken & Avocado Stack (GF) Mixed Leaf Salad, Red Onion Vinaigrette, Herb Bruschetta

Sweet & Sour Tempura Monkfish (GFA) Oriental Stir-Fry

Goat's Cheese, Beetroot & Hazelnut Tart (GFA) (V) Rocket & Balsamic Salad



Winter Vegetable Broth (GF) (V/VE) Rustic Croutons

OR

Peach Bellini (GF) (V/VE)



Fillet of Beef Wellington Served Pink or Well Done, Parsnip Puree, Red Wine Jus

Roast Norfolk Turkey (GFA) Herb & Chestnut Stuffing, Pigs in Blankets, Cranberry Sauce, Natural Gravy

Confit Leg & Roast Breast of Duck (GF) Puy Lentils, Grand Marnier Jus

Fresh Scottish Salmon 'En Crouete' Crushed New Potatoes, Wilted Spinach, Bearnaise Sauce

Parsnip & Wild Mushroom Wellington (V/VE) Butter Bean Puree, Vegan Jus

Sharing Bowls of Duck Fat Roast Potatoes, Honey Roasted Root Vegetables, Brussels Sprouts & Cauliflower Cheese



Christmas Pudding (GFA) Rum Custard

Traditional Apple Strudel (GFA) Crème Anglaise

Raspberry & Vanilla Cheesecake (GFA) Winter Berry Coulis

Dark Chocolate Fondant (GFA) Orange & Cinnamon Compote, Nougat Ice Cream

Cheese Board (GFA) Mature Cheddar, Brie & Stilton with Chutney, Celery, Grapes, Caramelised Walnuts & Biscuits



Tea, Coffee & Mince Pies



"Afternoon Siesta" (Supplement £5.00 per glass)

Boschendal Vin D'or Dessert Wine

Cockburns 2000 Port

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Available | *Vegan Option Available.
Please note that some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.