

CHRISTMAS DAY LUNCH MENU

AMUSE BOUCHE

STARTERS

SMOOTH DUCK LIVER PARFAIT (GF option)

Spiced Onion Chutney, Crisp Sourdough Crostini

BEETROOT CARPACCIO (VG, GF)

Avocado Mousse, Raspberry Balsamic & Candied Hazelnuts

SMOKED SALMON PARCEL (GF)

Atlantic Prawns, Dill Cream Cheese, Tomato, Lemon & Caper Salsa

INTERMEDIATE

ROASTED PLUM TOMATO & BASIL SOUP (VG, GF)

MAINS

ROASTED BREAST OF TURKEY

Roasted Chestnut Stuffing, Roast Potatoes, Bacon Wrapped Chipolatas, Thyme Red Wine Jus

BRAISED FEATHERBLADE OF BEEF (GF)

Creamy Horseradish & Herb Potatoes, Rich Pancetta & Baby Onion Bourguignon Sauce

SEARED LOIN OF SWORDFISH (GF)

Dauphinoise Potatoes, Chilli & Coconut Cream Sauce

ROASTED BUTTERNUT SQUASH & WILD MUSHROOM STRUDEL (VG)

Baby Spinach & Chestnuts Baked in Filo Pastry, Red Wine & Caramelised Vegetable Gravy

DESSERTS

WARM STICKY TOFFEE CHRISTMAS PUDDING

Rich Butterscotch & Brandy Infused Custard

DECONSTRUCTED BLACK FOREST GATEAU (VG option)

Rich Belgian Chocolate Cake, Mascarpone Chantilly, Cherry Puree, Chocolate Sauce

MADAGASCAN VANILLA CHEESECAKE (GF option)

Fresh Fruits, Berry Puree & Crushed Meringue

TRIO OF SOUTHERN COUNTY CHEESE (GF option)

Spiced Chutney, Selection of Biscuits

TEA/COFFEE & MINI MINCE PIES

ADULTS £104 PP | CHILDREN £52 PP

IF YOU REQUIRE ANY FURTHER DIETARY OR ALLERGY ADVICE,
PLEASE ASK YOUR SERVER BEFORE ORDERING.