

Christmas Day Lunch

Six Course Menu £120.00 per person

Appetiser

Honey Roasted Root Vegetable Velouté
Crispy Sage (V – GS – DF)



Starter

Salmon, Crab & Leek Tian
Caper & Lemon Crème Fraiche (GS)

Confit Duck Bon Bons
Watercress, Orange & Spiced Plum Reduction (GSA)

Heritage Tomato & Burrata Salad
Sourdough Croute, Toasted Pinenuts, Basil Oil, Aged Balsamic Reduction (GS – DF)



Main Course

Bronzed Turkey Breast
Roast Potatoes, Pigs in Blankets, Seasonal Vegetables,
Cranberry, Sage and Chestnut Stuffing, Port Jus (GSA)

Seared Fillet of Seabass
Fondant Potato, Samphire, Scallops and Lobster Bisque (GS)

Butternut Squash, Mushroom, Spinach and Stilton Wellington
Roast Potatoes, Seasonal Vegetables, Vegetarian Jus (V)



Refresher

Blood Orange & Cointreau Sorbet

(V – DF – GS)



Dessert

Traditional Christmas Pudding

Cranberry Compote, Brandy Crème Anglaise (GSA)

Lemon & Ginger Cheesecake

Pistachio Crumb, Raspberry Jus (GS)

Black Forest Chocolate Torte

Morello Cherries, Kirsch Cream, Chocolate Shard (GS)

Selection of Cheese

Homemade Chutney, Celery, Fig, Grapes & Biscuits (GSA)



Tea, Coffee and Mince Pies



A £20.00 per person deposit is required upon booking.

Full prepayment along with your pre order is required by Sunday 6th December.

Allergen Information

V = Vegetarian. VG = Vegan GS = Gluten Sensitive. DF = Dairy Free.

GSA = Gluten Sensitive Available DFA = Dairy Free Available