



CHRISTMAS DAY LUNCH

A Glass of prosecco on arrival

Appetiser

Truffle & parmesan arrancino (V)

Starter

Turnip & bacon soup served with crusty bread (GF*)

Chestnut & shallot tarte fine with a pickled mushroom salad (V, VE, N)

Smoked haddock with potato rosti, buttered spinach
& cheddar cheese sauce (GF)

Main Course

Duo of beef- braised cheek & rare roast sirloin, mashed potato, Yorkshire
pudding, winter spiced carrots & cavolo nero (GF*)

Salmon en crouete with crushed new potatoes, charred cucumber & hollandaise sauce

Traditional roast turkey, stuffing, pigs in blankets, maple glazed parsnips,
brussels sprouts & roast potatoes (GF*)

Spiced butternut squash & goats cheese strudel with broccoli,
cranberries & brussels sprouts (V VE*)

Dessert

Clementine trifle (V*VE* GF*)

Cherry & almond tart with cherry sorbet (V)

Christmas pudding served with red currants & brandy cream (V* VE* GF*)

Chocolate fondant with orange sorbet (V)

(Add a sharing cheese platter course + £7.00 per person)

Coffee & mince pie

£85.00per person including VAT + 10% service charge

Any dietary requirements or allergens please notify us so we can make necessary changes

*indicates can be made to suit dietary GF gluten free, V vegetarians, VE Vegans