



CHRISTMAS DAY LUNCH

- £100 per adult / £50 per child -

available 12.30pm and 3.30pm

CANAPÉS

smoked salmon blini, lemon crème

homemade brioche, whipped butter

carrot lox blini, whipped plant-based feta (ve)

homemade brioche, whipped plant-based butter (ve)

STARTERS

prawn cocktail, avocado, melba toast

duck liver parfait, apple & date chutney, toasted sourdough

roasted parsnip soup, rarebit "toastie" (ve)

MAIN COURSES

roast turkey crown, honey roasted carrots & parsnips, goose fat roast potatoes, pigs in blankets, brussel sprouts, traditional gravy, cranberry sauce

pan roasted salmon, lemon & caper baby potatoes, creamed leeks, charred leek

chestnut & mushroom wellington, wrapped in puff pastry, served with herb mash, maple parsnips, braised red cabbage, thyme & port reduction (ve)

DESSERTS

christmas pudding, brandy sauce, redcurrant jam

chocolate & orange tart, chantilly cream, candied peel (ve)

three english cheeses, baron bigod, black dub blue, torpenhow cheddar, crackers, fruit chutney, grapes

Call to book – 015394 38014

Booking essential, subject to availability

ve - vegan

Allergies & Intolerances - Some food and drinks may contain nuts and other allergens. If you have an allergy, please speak to our team when ordering. All our food is prepared in an environment where allergens are present. While our team takes every reasonable precaution, we cannot guarantee to be trace-free. (menu may be subject to change)

