



# *Christmas Day*

## LUNCH MENU

### STARTERS

**Tomato, Red Pepper & Basil Soup | VE, V, DF, GF**

**Poached Salmon, Beetroot & Roast Kale Salad | (GF on request)**  
with French Dressing

**Smoked Chicken & Black Pudding Arancini**  
with Wild Mushroom & Cream Sauce

**Trio of Melon Pearls with Berry Compote | V, GF (VE, DF on request)**  
with Ricotta & Micro Herbs

### MAIN COURSE

**Roast Breast of Turkey with all the Trimmings**  
Pigs in Blankets, Sage & Onion Stuffing & Gravy

**Roast Ribeye of Beef | GF**  
With Mushroom & Thyme Jus

**Grilled Fillet of Sea Bream | GF**  
With White Wine, Chervil & Cream Sauce

**Roasted Vegetable & Quorn Vegan Wellington | VE, V, DF**  
Vegan Gravy

**All Mains served with Potatoes & Seasonal Vegetables**

### DESSERT

**Traditional Christmas Pudding | V**  
with Festive Fruits & Brandy Sauce

**Profiteroles | V**  
Laced with Bailey's Whipped Cream &  
topped with Chocolate Sauce

**Lemon Posset | V, GF**  
with Winter Berry Coulis

**Fresh Fruit Salad | VE, V, DF, GF**  
with Lemon Sorbet

**Cheese Plate | V (GF on request)**  
with Celery, Grapes, Crackers & Red Onion Chutney

**Tea/Coffee & Petit Fours**

**£85**

**PER ADULT**

**£42.50**

**PER CHILD**

**INCLUDES A 3 COURSE**

**MEAL AND A GIFT PER**

**TABLE. THEN STAY ON FOR**

**AFTERNOON TEA &**

**CHRISTMAS CAKE!**

If you require information regarding the presence of allergens in any of our foods, **please ask a member of staff** who will be happy to provide this information.

