



CHRISTMAS DAY LUNCH MENU

For The Table

A Selection of Bread & Butter

Chef's Amuse-Bouche

Starters

Roasted Parsnip Velouté VG

Pumpkin seed croutons & truffle oil

Beetroot Cured Salmon

Quail egg, Guinness bread & celeriac roulade

Ham Hock Terrine GF

Pickled turnip, saffron dressing & black olive crumb

Palate Cleanser VG

Lemon sorbet with orange zest

Mains

Nut Roast Wellington VG

Sauté cabbage & vegan style jus

Turkey Ballotine

Apricot and sage stuffing, pigs in blankets & red wine jus

Pan Fried Monkfish

Redcurrant beurre blanc & herb tuille

All are served with seasonal vegetables and roast potatoes

Desserts

Clementine Cheesecake V

Cranberry compote

Dark Chocolate Mousse Tart GF

Vanilla Chantilly cream

Christmas Pudding GF

Brandy custard & redcurrants

Stilton and Port

Poached pear & crackers

For The Table

Mini Mince Pies & Clementines

Our ingredients are locally sourced and prepared on the day.
Please advise your server of any allergies or dietary requirements before ordering your meal.
A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

V – Vegetarian VG – Vegan GF – Gluten Free

Adults
£130

Children 12-16
£65

Children under 12
£25