



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

aFor The Table

Mini Mince Pies & Clementines

V – Vegetarian VG – Vegan GF – Gluten Free

Our ingredients are locally sourced and prepared on the day. Our kitchen prepares dishes using all 14 major allergens as defined by UK law. While we take great care in preparing your meal, please be aware that cross-contact with allergens may occur during cooking. If you have any food allergies or intolerances, please inform our staff when placing your order, and we will do our best to accommodate. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

Adults
£130

Children 12-16
£65

Children under 12
£25