

CHRISTMAS DAY LUNCH

TO START

Trio of salmon – smoked, marinated, tartar, citrus dressing, winter leaves (GF)

OR

Chicken liver parfait, red onion marmalade, toasted sour dough

OR

Spiced parsnip & apple soup, crispy sage & pinenuts (GF) (V), (VG)

OR

Roasted beetroot, squash & chilli salad (GF) (V) (VG)

MAINS

Butter roast turkey, sage and cranberry stuffing, chipolata, roast potatoes, parsnips, carrots, sprouts, pan roast jus

OR

Salmon Wellington, mussel & potato chowder

OR

Roast sirloin of beef, sea salt roast potatoes, maple roast vegetables, port wine reduction (GF)

OR

Plant based turkey roast, sage and cranberry stuffing, roast potatoes, parsnips, carrots, sprouts, vegetarian gravy (V), (VG)

DESSERTS

Traditional Christmas pudding, brandy sauce (VG)

OR

Chocolate cheesecake, orange compote (VG), (GF)

OR

White chocolate & raspberry cheesecake, macaron & red berries

TO FINISH

Freshly brewed tea & coffee with mini mince pies



THE PLAN

Bar Open: 12.30pm

Lunch Served: 1.00pm

25TH DECEMBER

£85.00
ADULTS

£55.00
CHILDREN
(AGES 4 - 14)

GF Gluten-free
V Vegetarian
VG Vegan

BOOK NOW