



# Festive Lunch Menu

## TO START

Leek and potato soup,  
fennel and truffle cream

OR

Coarse game terrine,  
piccalilli chutney, rocket

OR

Mulled wine poached pear  
and stilton salad, pickled  
walnut dressing.

## MAINS

Roast turkey, roast potato,  
maple glazed carrot and  
parsnip, sprouts, pigs in  
blanket, stuffing and jus

OR

Braised beef feather blade,  
spring onion mash, bacon and  
silverskin onions and jus

OR

Roasted root vegetable  
wellington, tomato fondue

## DESSERTS

Black forest torte, cherry  
compote, cinnamon spiced  
blue berry coulis

OR

Christmas pudding  
cheesecake with orange  
compote

## TO FINISH

Freshly Brewed Tea  
& Coffee  
Mini Mince Pies

## PRICE INCLUDES

ARRIVAL GLASS  
OF PROSECCO

CHOICE 3 COURSE FESTIVE  
MENU

FESTIVE NOVELTIES

£38<sup>00</sup> per person

MENU PRE-ORDERS REQUIRED NO LATER THAN  
14 DAYS PRIOR TO ARRIVAL