

CHRISTMAS DAY

A special way to relax on the big day with our fantastic lunch



Butternut squash & ginger soup with root vegetable crisps (vg/gfa)

Smoked salmon, king prawns & poached queenie scallops with Marie Rose sauce, warm rye bread & lemon (gfa)

Seasonal melon & Serrano ham with torn mozzarella & basil oil (gfa)

Roast Tuscan vegetable & houmous tart with rocket & pesto (vg/gfa)



Butter-basted roast turkey with sage & onion stuffing, pigs in blankets, a Yorkshire pudding, buttered Brussel sprouts, roasted root vegetables, goose fat roast potatoes, cauliflower cheese, bread sauce & cranberry gravy (gfa)

Roast cod loin with anchovy fritters, tartar hollandaise sauce, wilted spinach & dauphinoise potatoes (gfa)

Grilled medallions of British beef fillet, horseradish mash, seasonal greens & Diane sauce (gfa)

Honey roast duck breast & confit duck leg croquette with salt roast beets, fondant potato & orange glaze

Mushroom, chestnut & sage strudel served with seasonal roasted root vegetables, Brussel sprouts & roast potatoes (vg)



Rich Christmas pudding with brandy sauce & whipped cinnamon cream

Pineapple fritters, maple syrup & dairy free ice cream (vg/gfa)

Bitter chocolate tart with double cream ice cream & cinder toffee

Tiramisu; light coffee-soaked sponge with cream & mascarpone

British cheese board with biscuits, grapes, celery & Plum Pudding ale chutney (gfa)



Fresh brewed coffee & warm mince pies

Adult £85

Full pre-payment required by 1st December

A non-refundable deposit of £15 per person is required to secure your booking

High chairs £15, Children under 12 £40