

Christmas Day Lunch Menu

£75.00 per person - Children (3-11) £35.00 - Infants £12.00

£30 per guest deposit is payable upon booking to secure your reservation

You will need to send us your menu choices by 13th December latest

Starters

- Wild Mushroom and Madeira Soup (V, GF)
- Twice Baked Roquefort Souffle with Chilli Jam (V)
- Smoked Duck with Roasted Butternut Squash and Pine-nut Salad (GF)
- Tian of Crab with Mango (GF)
- Game Terrine with Toasted Bread (GF)

Main Courses

- Roast Turkey Breast *with Stuffing, Yorkshire Pudding and Pigs in Blankets (GF)*
 - Roast Sirloin of Beef *with Yorkshire Pudding (GF)*
 - Slow Roasted Pork Belly with Red Cabbage and Cider Jus (GF)
 - Teriyaki Sea Bass, Singapore Noodles, Steamed Vegetables with Ginger (GF)
 - Leek, Mushroom and Stilton Pithivier with Tomato Sauce (V)
- All served with Roast Potatoes and/or Seasonal Vegetables*

Desserts

- Christmas Pudding *with Brandy Sauce*
- Fig, Cranberry and Cinnamon Crumble *with Custard*
- Raspberry Cranachan Cheesecake
- Chocolate and Salted Caramel Fondant *with Ice Cream*
- Selection of Cheese and Biscuits (GF)

Followed by Tea or Coffee and Chocolate Truffles

(GF = gluten free, GF = can be made gluten free, V = vegetarian)*