

A beautivly, hand selected menu put together by our talented Chefs with every element made in house to give an exceptional Christmas experience from our Family to yours.

Start your lunch with a welcome glass of Christmas Day Fizz & Chef's Canapés



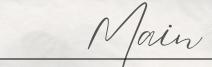
Carrot & Coriander Soup with Rosemary Focaccia GFa VE

Ham Hock and Pea Terrine with griddled Sourdough and a Winter fruit chutney. GFa

King Prawn & Crab mayonnaise Cocktail, finished with Caviar served on a bed of lettuce and toasted crudités.

Cheese Soufflé filled with cheese sauce and topped with Walnuts and pear served with Sourdough. V

House cured Gin & Tonic Salmon served with creme fresh, pickled capers and Rye bread. GFa



Traditional Turkey served with stuffing, roast potatoes, roasted carrots & parsnips, cauliflower cheese, bacon and shallot Brussel sprouts, pigs in blankets, Yorkshire pudding & gravy. GFa

Beef Wellington, Beef Fillet coated in pâté and duxelles then wrapped in puff pastry. Served with Horseraddish mashed potatoes and roasted carrots & parsnips.

Pan fried Fresh Halibut served with a Champagne velouté, Mussels, Fondant potato and Samphire. (+£5)

Festive Vegan Nut Roast made with Cashew butter, Walnuts, Spinach . Served with pickled red cabbage and new potatoes. VE

Blue cheese, Butternut Squash and Pine Nut Risotto finished with fresh herbs. V GF



Mulled Wine Triffle. A delicately boozy layered festive treat finished with hand whipped cream & a cherry. V

Traditional Christmas Pudding served with Custard, Brandy cream & Clementine zest. GFa Chocolate Orange Delice served with Madagascan Vanilla Bean ice cream. V

Poached Pear dusted in cinnamon & spice, a Winter Berry Coulis and shavings of dark chocolate. V GF

British Cheese Board. Blackstick Blue, Lancashire Cheddar & Button Mill Soft cheese served with Fig chutney, crackers & grapes.(+£5) V GF

Enjoy a Mince pie