

Christmas Day Lunch Menu

CHILDREN'S
MENU
AVAILABLE ON
REQUEST

APPETISER

Wild Mushroom Arancini with Beetroot Relish (VE)

STARTERS

Smoked Salmon and Crab
Roulade with Watercress
Mayo – (V)

Ham Hock Terrine with Oxford Sauce and
Grilled Sourdough

Spiced Parsnip and Roast
Butternut Squash Soup (VE)

ENTREE

Champagne Sorbet

MAIN COURSES

Hand Carved Turkey with
Cranberry Sauce, Sage and
Onion Stuffing, Brussel
Sprouts, Parsnips, Carrots,
Roast Potatoes and Gravy –
(GF)

Roast Fillet of Hake, with
Samphire and a Shellfish
Bisque (GF)

Roasted Braised Venison, Red
Cabbage, Chestnuts, Parsnip
Purée and Potato Fondant
(GF)

Broccoli and Spinach
Tortellini, Morels, Rainbow
Chard, Tomato Fondue and a
Red Wine Reduction

DESSERTS

Traditional Christmas Pud
with Brandy Sauce (V) (VEO)

Chocolate Marquise with After Eight Mint Crumb and
a Chocolate Bomb (VEO) (GF)

Custard Tart with a Date
Purée and Pear Sorbet (V)

TO FINISH:

Homemade Mince Pies and Coffee (GF)

Some of the dishes in this brochure may contain nut products or substances to which you may be allergic. Please ask our staff for information when selecting items. Special dietary requirements will be catered for. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment which is due 14 days prior to your visit.