

Christmas Day

12.00 - 14.00 | The Great Hall

STARTERS

Truffled mushroom & puy lentil pate, fig chutney,
ciabatta shard

or

Smoked salmon, caper & dill crème fraiche,
pickled shallots, watercress

MAINS

Roast turkey, pigs in blankets

or

Chestnut mushroom & spinach Wellington with a
seeded crust, vegan pigs in blankets

Both served with:

Apricot & sage stuffing, roast potatoes, maple
roasted parsnips, sprouts & chestnuts, rosemary
roasted carrots, braised red cabbage & redcurrant
jelly, thyme gravy, cranberry sauce

DESSERTS

Traditional Christmas pudding, creme anglaise

or

Mulled alcohol-free wine winter poached pear,
vegan cinnamon chantilly cream, maple crumb

£30 per person

Booking and pre-order essential.
Please advise of any allergies or dietary
requirements.