



Traditional Christmas Day Lunch

MENU

Appetiser

Salmon Tartare, Cheese & Truffle Gougère, Mulled Wine Shots

Starters

Roasted Red Pepper, Tomato & Basil Soup (GF)(VE)(DF)

Prawn Star Martini (GFA)

With Prawns, Crab, Iceberg Lettuce, Pepper Chutney & Guacamole Pressed

Terrine of Confit Chicken, Wild Mushroom & Truffle (GFA)

With Ham Hock & Stilton Fritters, Toasted Brioche

Mains

Roast Breast & Leg of Turkey (GFA)

With Pigs In Blankets, Roast Potatoes, Honey Roast Roots, Stuffing & Red Wine Jus

Roast Sirloin of British Beef (GFA)

With Pigs In Blankets, Roast Potatoes, Honey Roast Roots, Stuffing & Red Wine Jus

Pan Fried Sea Bass (GF)

With Saffron Potatoes, Baby Fennel, Mussels, Red Peppers & Bouillabaisse Sauce

Homemade Nut Roast (VE)

With Roast Roots, Vegan Pigs In Blankets & Cauliflower Cheese

Pre-Dessert

St Clements Sorbet (GF)(VE)(DF)

Desserts

Christmas Pudding (GFA)(VEA)

With Mascarpone Ice Cream & Brandy Sauce

Dark Chocolate Rolo (GF)

With Salted Caramel & Raspberry Sorbet

Selection of English & Continental Cheeses (GFA)

With Grapes & Apple Chutney

Coffee, Mince Pies & Petit Fours



Children Christmas Day Lunch

MENU

Appetiser

Mini Sausage Roll

Starters

Tomato, Red Pepper & Basil Soup (GF)(VE)(DF)

Garlic Pizza Bread (V)

BBQ Ribs (DF)

Mains

BBQ Ribs (DF)
With Sweet Potato Fries

Tomato Pasta (V)
With Shaved Parmesan

Roast Turkey
With Roast Potatoes, Yorkshire Pudding, Peas & Gravy

Desserts

Dark Chocolate Rolo (GF)
With Raspberry Sorbet

Vanilla Panna Cotta (GF)
With Berry Compote

Selection of Homemade Ice Creams & Sorbet (VEA)(GF)

DIETARY INFORMATION

• Vegetarian (V) | Vegan (VE) | Vegan Alternative (VEA) | Gluten Free (GF) | Gluten Free Alternative (GFA) | Dairy Free (DF) | Dairy Free Alternative (DFA)

