

Christmas Day

LUNCH MENU

Baked Camembert

Cranberry Sauce, Toasted Pecans, Thyme, Balsamic Glaze, Toasted Ciabatta (V) (Gf) Available

Chicken, Apricot & Pistachio Terrine (Gf) Available

Parma Ham, Red Onion Marmalade, Currant Berries, Toasted Brioche

Gambas & Local Crab Meat Cocktail (Gf) Available

Marie Rose Sauce, Gem Lettuce, Cherry Tomatoes, Melba Toast

Salmon Three Ways

Scottish Smoked, Lemon & Dill Poached, Beetroot & Gin Gravadlax

Dill Cream Cheese, Cucumber, Caper Berries, Focaccia

Curried Carrot & Parsnip Soup (V) (Gf) Available

Wholemeal Croutons, Mint Yoghurt, Herb Oil

Passion Fruit & Champagne Sorbet

Roasted Free Range Turkey (Gf) Available

Accompanied By All The Traditional Trimmings, Roast Potatoes, Carrots, Parsnips, Brussel Sprouts

Pepper & Herb Crusted Roast West Country Beef Fillet (Gf) Available

Wild Mushrooms Sauce, Grilled Vine Tomatoes, Roast Potatoes, Carrots, Parsnips, Brussel Sprouts

Rosemary & Garlic Roasted Rump Of English Lamb (Gf) Available

Jersey Black Butter Sauce, Sauteed Beans, Roast Potatoes, Carrots, Parsnips, Brussel Sprouts

Trio Of Pan Seared Plaice, Sea Bass & Salmon Fillets (Gf)

Atlantic Prawns, Sauteed Pimentos, Crispy Capers & Lemon Butter, New Potatoes & Asparagus

Baked Vegetable Wellington (Vg)

Roasted Tomato & Pimento Sauce, Sauteed Spinach, Field Mushroom, Grilled Vine Tomatoes

Traditional Christmas Pudding (V) (Gf)

Spiced Rum Sauce

Chocolate Blood Orange Buche De Noel

Blood Orange And Cranberry Salad, Hazelnut Ice Cream, Hazelnut Wafers

Baileys & Raspberry Cheesecake Parcel

Berries, Coconut Ice Cream, Toasted Panettone Croutons

Festive Pear & Gingerbread Trifle (Gf)

Pear Jelly, Gingerbread, Rum And Vanilla Custard, Milk Chocolate Cremeaux, Honeycomb, Abstract Chocolate Trees

Selection of Artisanal Cheese (V)

Fig, Black Butter, Pecan Soda Bread, Crackers, Grapes, Chutney, Celery, Quince Paste

Freshly Brewed Coffee or Tea

With Homemade Petit Fours

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team. (V) vegetarian, (Vg) vegan, (Gf) gluten free

£155.00
per person

