

CHRISTMAS

LUNCH

SERVED 1PM - 3PM
8TH, 9TH, 15TH, 16TH, 22ND, 23RD DECEMBER

BAR OPEN FROM 12 NOON

OTHER DATES AVAILABLE BY PRIOR ARRANGEMENT.
PRE-BOOKINGS ONLY

Leek and sweet potato soup, rosemary focaccia *RGF VG*

Napoleons classic prawn cocktail, brown bread and butter *RGF*

Chicken liver parfait, plum and apple chutney, brioche toast *RGF*

Duo of melon, exotic fruit tian, toasted coconut,
mango gel and sorbet *GF VG*

Roast turkey with all the festive trimmings *RGF*

Slow roasted belly pork, champ potato,
black pudding and apple bon bon, cider jus, crackling

Pan fried escalope of salmon, smoked salmon
and spinach creamed gnocchi, lemon oil *RGF*

Mushroom, pumpkin, chestnut and thyme pithivier,
wilted winter greens, shallot gravy *VG*

A selection of vegetables and potatoes

Christmas pudding, rum and raisin ice cream, rum sauce *V RVG*

Dark chocolate cheesecake, black cherry and kirsch compote,
toasted almonds *V*

Warm raspberry frangipane tart, vanilla ice cream,
raspberry sherbet *V RVG GF*

A selection of cheese with fruit chutney, crackers, celery and grapes *RGF*
£2 supplement

£22

PER PERSON

PRICE INCLUDES £5 BET & DRINK*

£10pp non-refundable deposit required within 7 days of booking.

(V) vegetarian **(VG)** vegan **(GF)** gluten free **(RGF)** request gluten free alternative **(RVG)** request vegan alternative

Please see our website or contact us if you require a menu for a date not shown. Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before ordering. Full allergen information is available upon request.

* Terms and conditions apply