

CHRISTMAS

LUNCH

SERVED FROM 1PM
2ND, 8TH, 9TH, 15TH, 16TH, 22ND, 23RD DECEMBER
PRE-BOOKINGS ONLY
BAR OPEN FROM 12 NOON

Roasted vine tomato soup, boursin cheese crostini, basil oil *VRGF RVG*

Chicken and duck liver parfait, apricot and sultana chutney,
toasted brioche *RGF*

Napoleons classic prawn cocktail, Bloody Mary mayonnaise,
battered wholemeal bloomer *RGF*

Duo of melon and exotic fruits, blood orange sorbet,
Cointreau and mint syrup *VG GF*

Roast turkey with all the festive trimmings *RGF*

Chargrilled sirloin steak, honey roast parsnip and crushed potato cake,
carrot puree, red wine and thyme sauce *GF*

Escalope of salmon, butternut squash, chestnut and sage risotto,
Romesco sauce, pancetta crisp *GF*

Mediterranean vegetable and artichoke wellington,
roasted garlic spinach, salsa verde *VG*

A selection of vegetables and potatoes

Christmas pudding, rum and raisin ice cream, rum sauce *VRVG*

Lemon curd and mascarpone cheesecake,
macarated berries, blackberry coulis *V*

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

£25
PER PERSON

FOR AN EXTRA £5PP, UPGRADE TO
INCLUDE A £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