

# CHRISTMAS

## LUNCH

SERVED SUN TO FRI 12 NOON - 3PM  
1ST DECEMBER TO 22ND DECEMBER

BAR OPEN FROM 11AM  
PRE-BOOKINGS ONLY

Winter vegetable and lentil soup, sour dough roll VG RGF

“Napoleons” classic prawn cocktail, Bloody Mary mayonnaise,  
buttered wholemeal bloomer RGF

Chicken and duck liver parfait, Christmas spiced plum  
and cranberry chutney, brioche toast RGF

Duo of melon and exotic fruits, coconut puree,  
crystalised ginger syrup, mango sorbet, toasted coconut VG GF

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Hand carved roast turkey with all the festive trimmings RGF

Slowly cooked belly pork, clotted cream mash,  
honey roasted root vegetables, crackling, sage jus GF

Escalope of salmon, green herb crumb,  
crayfish and saffron risotto,  
butternut squash velouté RGF

Mushroom, spinach and sweet potato wellington,  
braised red cabbage and apples, thyme jus VG

All mains served with a selection of vegetables and potatoes

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Biscoff cheesecake, toasted marshmallows,  
salted caramel pearls, caramel sauce

Christmas pudding, rum soaked raisins,  
honeycomb ice cream, brandy sauce V RGF

A selection of cheese, chutney,  
crackers, celery and grapes RGF



DRINK\*



3 COURSES\*



£5 BET\*

£32

£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

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 any food allergies, intolerances, coeliac disease, or other dietary requirement so that we can provide you with ingredient information to make a safe choice.

As allergens are present on site and some of our ingredients have 'may contain' advice, we cannot guarantee menu items will be completely free from a specific allergen. \* Terms and conditions apply