

# CHRISTMAS

## LUNCH

SERVED THU & FRI 1PM - 3PM

5TH, 6TH, 12TH, 13TH, 19TH & 20TH DECEMBER

BAR OPEN FROM 12 NOON

OTHER DATES AVAILABLE BY PRIOR ARRANGEMENT.  
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\*

£28

£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