

# CHRISTMAS *Lunch*

SERVED THU & FRI 12 NOON - 3PM

4TH, 5TH, 11TH, 12TH, 18TH & 19TH DECEMBER  
BAR OPEN FROM 11AM

OTHER DATES AVAILABLE BY PRIOR ARRANGEMENT.  
PRE-BOOKINGS ONLY

Vegetable minestrone soup, basil oil,  
baked sour dough roll VG

Chicken and duck liver parfait, apple and blackberry chutney,  
orange gel, brioche toast RGF

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

Duo of melon and exotic fruits, passion fruit sorbet,  
coconut daquiri shot, lychee syrup VG GF

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Hand carved roast turkey with all the festive trimmings RGF

Roasted belly pork, ham hock colcannon,  
cauliflower cheese puree, crackling, pork jus GF

Escalope of salmon, smoked salmon, dill and lemon creamed gnocchi  
with peas and leeks RGF

Butternut squash, spinach, sage and onion pithivier,  
maple roasted carrots, porcini mushroom jus VG

All mains served with a selection of vegetables and roast potatoes

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

Chocolate and caramel tart, vanilla pod ice cream,  
spiced white chocolate sauce V

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



DRINK\*



3 COURSES\*



£5 BET\*

**£28**

£20pp 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