

CHRISTMAS Lunch

SERVED THU & FRI 12:30PM - 3PM

10TH, 11TH, 17TH & 18TH DECEMBER
BAR OPEN FROM 12 NOON

OTHER DATES AVAILABLE BY PRIOR ARRANGEMENT.
PRE-BOOKINGS ONLY

Winter vegetable and lentil soup, herb oil, warm baked bread VG RGF

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

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

Duo of melon and exotic fruits, mango sorbet,
mango lassi shot, lemongrass syrup VG GF

Hand carved roast turkey, pig in blanket,
herb stuffing, pomme duchesse, gravy RGF

Slow cooked belly pork, mustard seed mash, honey roasted carrot puree,
caramelised apples, crackling, pork jus GF

Baked cod loin, herb and parmesan crumb, saffron and
sun blush tomato risotto, lemon butter sauce

Wild mushroom, sweet potato and chestnut wellington,
braised red cabbage, roasted beetroot and sage jus VG

All mains served with a selection of vegetables and roast potatoes

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

Chocolate and Biscoff tart, clotted cream ice cream,
caramelised biscuit sauce V

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



DRINK*



3 COURSES*



£5 BET*

£30

£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