

**Christmas Lunch**

**Wednesday, Thursday and Friday Lunch: Seating 12:00pm – 12:45pm  
3<sup>rd</sup> to 18<sup>th</sup> December 2025**

(v) Golden Beetroot & Goats Cheese Tart | Toasted Walnuts | Balsamic & Rocket Salad

Ham Hock Terrine | Wholegrain Mustard & Tarragon | Red Onion Chutney | Toasted Brioche

(v) Red Lentil & Sweet Potato Soup | Horseradish Cream | Chives

\*\*\*\*\*

Traditional Roast Turkey

Sage & Onion Seasoning | Roasted Potatoes | Chipolata and Bacon Roll | Roast Gravy

Braised Belly Pork

Mustard Glaze | Buttered Mash | Fine Green Beans | Rosemary Cream Sauce

Pan Fried Salmon

Crushed New Potatoes | French Peas with Bacon | Hollandaise Sauce

(v) Roast Butternut Squash & Tomato Cobbler  
Gruyère Cheese Scone | Garlic Roasted Potatoes

*Served with*

*Honey Glazed Root Vegetables, Braised Red Cabbage, and Buttered Sprouts with Chestnuts*

\*\*\*\*\*

(v) Homemade Christmas Pudding | Brandy Sauce

(v) Traditional Sherry Trifle | Toasted Almonds

(v) Orange Tart | Clotted Cream | Candied Peel

**£26.95**

**Three Courses**

**For more information, or to make a booking:**

Call 01709 722767 | Find us on Facebook | [www.thewharncliffe.co.uk](http://www.thewharncliffe.co.uk) | email [wharncliffe@rnngroup.ac.uk](mailto:wharncliffe@rnngroup.ac.uk)