



CHRISTMAS LUNCH

(v) Caramelised Red Onion & Blue Cheese Filo Tart
Rocket Salad | Walnut Vinaigrette

Classic Prawn Cocktail | Baby Gem Lettuce | Cucumber | Toasted Crostini

(v) Roasted Spiced Squash Soup
Toasted Pumpkin Seeds | Horseradish Cream

Traditional Roast Turkey
Cranberry & Sage Farce Seasoning | Dripping Roast Potatoes
Chipolata and Bacon Roll | Roast Gravy

Honey Roasted Gammon
Sage Mashed Potato | Cinnamon Spiced Apple Fondant | Cider Cream Sauce

Herb Crust Haddock
Crushed New Potatoes | Wilted Spinach | Parsley Hollandaise Sauce

(v) Celeriac, Beetroot & Goats Cheese Wellington
Buttered Mashed Potato | Sautéed Wild Mushrooms | Blackberry & Thyme Sauce

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

(v) Homemade Christmas Pudding | Brandy Sauce

(v) Clementine Posset | Oat & Ginger Granola | Blood Orange Sorbet

(v) Baileys Cheesecake | Rum & Raisin Fudge | Espresso Tuile

£27.95
Three Courses



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