



Christmas Day Lunch

Starters

Prawn cocktail salad – garlic & lemon prawns, cucumber, radish red veil sorrel & avocado salad with toasted ciabatta

GFO DFO

Celeriac, hazelnut & truffle soup, rosemary soda bread, garlic oil

GFO DFO

Chicken, leek & apricot terrine wrapped in smoked pancetta with saffron brioche, fig & plum chutney

GFO



Mains

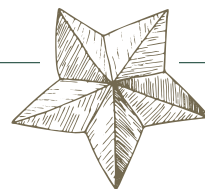
Mains from the carvery:

Roasted turkey breast, Roast sirloin of beef, Honey roast gammon

Caramelised carrot, wild mushroom & lentil nut loaf with sage cream sauce

GF N VGO

All served with roast potatoes, parsnips, brussels sprouts, braised red cabbage, cauliflower & broccoli cheese, Chantenay carrots, pigs in blanket, cranberry & sage stuffing, Yorkshire pudding & jus



Desserts

Gingerbread & eggnog roulade, toasted pecans, rum syrup

N

Cinnamon, brandy & apple cheesecake, butterscotch sauce, apple crisp

Traditional Christmas pudding with brandy & vanilla sauce

GFO

Locally sourced Cheese board with farmhouse chutney, celery, grapes, & crackers

V GFO

Three courses for **£109**

V vegetarian **VO** vegetarian option on request **VG** vegan **VGO** vegan option on request

GF gluten free **GFO** gluten free option on request **DF** dairy free **DFO** dairy free option available **N** contains nuts

If you have a food allergy, intolerance, or other dietary requirements - please speak to a member of staff