

CHRISTMAS DAY LUNCH

Starter

Cream of Sweet Potato & Butternut Squash Soup | Cheese & Onion Scone (*GF) (*VG)

Pan Seared Scallops | Cauliflower Purée | Glazed Cherry Tomatoes | Crispy Pancetta (GF)

Panko Crumbed Prawn & Crab Cake | Creamy Lobster Bisque

Pan Fried Wild Mushrooms | Toasted Garlic Ciabatta | Poached Egg | Truffle Oil (*GF) (*VG)

Duck Liver & Orange Pâté | Fig Chutney | Toasted Garlic Ciabatta | Rocket Salad (*GF)

Main Course

Served with a selection of Potatoes and Fresh Market Vegetables

Roast Staffordshire Turkey | Chipolata Sausage | Savoury Stuffing | Stock Gravy (*GF)

8oz Fillet Steak - Cooked medium | King Prawn Skewer |

Confit Cherry Tomato & Mushroom | Fondant Potato (GF)

Slow Braised Lamb Henry | Mint & Rosemary Potato Purée | Thickened Stock Jus (GF)

Baked Herb Crusted Fillet of Salmon | Crushed Lemon & Dill New Potatoes |

Tenderstem Broccoli | Lemon Butter Sauce (*GF)

Beetroot & Butternut Squash Wellington | Roasted Vegetables | Vegan Gravy (VG)

Dessert

Traditional Christmas Pudding | Rich Brandy Sauce (*VG) (*GF)

Homemade Malteser Cheesecake | Chocolate Ice Cream (*GF)

Selection of Cheeses | Celery | Grapes | Fig Chutney | Savoury Biscuits (*GF)

Chocolate Fondant | Chocolate Ganache | Vanilla Ice Cream

Sticky Toffee Pudding | Toffee Sauce | Vanilla Custard (*GF) (*VG)

Freshly Brewed Coffee/Tea

Served with delicious warm mince pies

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | * can be adapted

PRICING:

£95.00 per person

Children under 10 years £47.50

TIMINGS:

12.30pm - 4pm