

Festive LUNCH MENU

CLASSIC PRAWN COCKTAIL

Marie Rose sauce, iceberg lettuce, brown bread & butter **GF C,G,C,E,D,SO,SU**

HOMEMADE CHICKEN LIVER PATE

Christmas chutney, crostini **G,E,D,SU**

DUO OF MELON & ROASTED FIG

Fanned cantaloupe melon, midori marinated honeydew melon, pomegranate syrup **SU**

ROAST BREAST OF TURKEY

Confit leg, sausage and bacon slice, cranberry stuffing **GF? G,C,D,SU**

ROAST SILVERSIDE OF BEEF

Thyme scented Yorkshire pudding, Horseradish sauce **GF? C,G,E,D,M,SU**

OVEN BAKED SALMON SUPREME

Lemon and Prosecco sauce **GF F,D,SU**

CRANBERRY CHESTNUT & SPINACH NUT LOAF

Caramelised onion gravy **VE N,SU**

WILD MUSHROOM & VEGETABLE WELLINGTON

Caramelised onion gravy **VE SO,G,SD**

Roast Potatoes **SU** New Potatoes

Batton Carrots, Sauteed Sprouts, Curly Kale **VE GF**

CHRISTMAS PUDDING & BRANDY SAUCE **G,SU**

FRESH FRUIT PLATE

FRESH BERRIES, FRUIT SORBET **VE**

BAILEYS CHEESECAKE **G,D,E,SO,SU,N**

VANILLA ICE-CREAM

FRUIT PAVLOVA **E,D**

FRUIT COULIS

2 COURSES £24 | 3 COURSES £30 per person

*Menu subject to change. Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

D Dairy **G** Gluten **M** Mustard **E** Egg **MO** Molluscs **CR** Crustacean **C** Celery
N Nuts **F** Fish **SU** Sulphur Dioxide **S** Sesame **SO** Soya **P** Peanuts **L** Lupin

GF Gluten Free **GF?** Can be Gluten Free (please ask) **V** Vegetarian **VE** Vegan **VE?** Can be Vegan (please ask)