



Christmas Day LUNCH MENU

SQUASH & APPLE SOUP

Cheddar croutons **D,G**

PRAWN & SMOKED SALMON ASSIETTE

Marie Rose sauce, lettuce, cucumber, malted brown bloomer **C, G, E, D, SD, F, CR**

HAM HOCK TERRINE

Piccalilli mayonnaise, mix pickled salad **GF? MU, E**

DUO OF MELON & ROASTED FIG

Fanned cantaloupe melon, Midori marinated honeydew melon,
pomegranate syrup **VE?, GF?, SD**

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ROAST SIRLOIN OF BEEF

Homemade thyme scented Yorkshire pudding, beef cheek confit **GF? G,E,D,C**

ROAST BREAST OF TURKEY

Bacon roll, chestnut stuffing, duck leg croquette **N, G, C, D, SD**

OVEN BAKED SALMON

Saute samphire, saffron cream, cockle popcorn **MO, F, D, SU**

WILD MUSHROOMS & ROASTED VEGETABLE WELLINGTON

Caramelised onion gravy **VE, SO, G, S, D**

PEA, SPINACH & BROAD BEAN RISOTTO

Parmesan crisp, rocket salad **D, M**

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CHRISTMAS PUDDING

Brandy sauce **G, SO**

MISSISSIPPI MUD PIE

White chocolate, marshmallow, clotted cream **G, E, D, SO, SU**

RASPBERRY PANNA COTTA

Mixed berry compote, mini meringues **V, D, E**

INDIVIDUAL LEMON MERINGUE PIE

Raspberry sorbet, strawberry jelly **G, E, D, SO**

FRESH FRUIT PLATE

Fresh berries, fruit sorbet **V, GF?, VE?**

WEST COUNTRY CHEESE & BISCUITS

Brie, Devon Blue, Mature Cheddar. Served with savoury biscuits, grapes,
celery, walnuts, onion chutney **V GF? NU,G,D,CE**

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COFFEE & PETIT FOURS

*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)