

Festive LUNCH

MENU

CREAM OF VEGETABLE & HERB SOUP **VE GF?**

Garlic Croutons 215 Kcal

CLASSIC PRAWN COCKTAIL

Shredded Iceberg Lettuce, Marie Rose Sauce,

Brown Bread & Butter 277 Kcal **C, G, E, D, SO, SU, CR**

HAM HOCK TERRINE

Piccaililli, Vegetable Crisp, Herb Oil 175 Kcal **M, SU**

MULLED WINE POACHED PEAR **VE?**

Blue Cheese Crumb, Port Glaze, Candied Walnuts **SU, D, N**

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ROAST BREAST OF TURKEY

Cranberry & Apricot Stuffing, Sausage & Bacon Slice 544 Kcal **G, SU**

ROAST SILVERSIDE OF BEEF

Yorkshire Pudding, 577 Kcal **G, E, D, M, SU**

OVEN BAKED SALMON SUPREME

Samphire, Clam & Prosecco Velouté 750 Kcal **D, F, SU, MO**

CRANBERRY, CHESTNUT & SPINACH NUT LOAF **VE GF**

Caramelised Onion Gravy 650 Kcal **N, SU**

BEETROOT WELLINGTON **VE**

Caramelised Onion Gravy 700 Kcal **N, SO, G, V**

Roast Potatoes, New Potatoes, Batton Carrots,

Sauteed Sprouts, Broccoli **VE GF**

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CHRISTMAS PUDDING

Brandy Sauce, Clotted Cream 315 Kcal **G, N, D, SU**

FRESH FRUIT SALAD **VE? GF**

Clotted Cream 278 Kcal

DARK CHOCOLATE TART

Kirsch Cherries, Honeycomb Ice Cream 850 Kcal **G, D, SU, E, N, SO**

FRUIT PAVLOVA **GF**

Raspberry Coulis 470 Kcal **D, SU, E**

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COFFEE & MINTS

*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)