



Festive LUNCH

CREAM OF VEGETABLE SOUP GF?

Croutons

CLASSIC PRAWN COCKTAIL

Iceberg lettuce, Marie rose sauce, brown bread and butter CR,G,C,E,D,M,SU

CHILLED DUO OF MELON

Fanned cantaloupe melon, marinated honey dew melon, raspberry coulis SU

....

ROAST SILVERSIDE OF BEEF

Yorkshire pudding, horseradish sauce G,E,D,M,SU

ROAST BREAST OF TURKEY

Sausage and cranberry stuffing, bacon roll, cranberry sauce G,SU

OVEN BAKED SALMON

White wine prawn and dill cream F,CR,D,SU

MUSHROOM & CRANBERRY WELLINGTON

Red wine shallot jus D,E,G

Served with roast potatoes, minted new potatoes,
baton carrots, buttered sprouts, cauliflower cheese

....

CHRISTMAS PUDDING

Brandy sauce G,D

FRESH FRUIT SALAD

Clotted cream D

BLACKFOREST GATEAU G,SU,E,D,M,SO

LEMON TART E,D,N,SO,G

*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)