



Christmas Lunch

STARTERS

Roasted Red Pepper, Sweet Potato, & Parika Soup, Crusty Roll, Paprika Butter (vegan/gf*)
Twice Baked Cheese Souffle, Celeriac, Apple & Walnut Roumalade (gf)
Champagne & Lemon Prawn Vol-Au-Vent
Chicken Liver & Maderia Pate, Melba Toast, Piccalilli (gf*)

MAINS

Slow Roasted Buttered Crown of Turkey, Thyme & Sage Stuffing, Sausages wrapped in Bacon,
Roast Potatoes, Honey Roast Parsnips, Seasonal Winter Vegetables, Thyme Jus (gf*)
Fillet of Salmon, Spinach & Lemon Cream Sauce, Fricasse of Green Vegetables, Buttered New Potatoes (gf)
Beouf Bourguignon, Herbed Pomme Puree, Seasonal Winter Vegetables (gf*)
Wild Mushroom and Caramelised Onion Pithivier, Seasonal Winter Vegetables,
Herbed New Potatoes, Thyme Jus (vegan)

Lemon Sorbet

DESSERTS

Traditional Christmas Pudding, Creme Anglais (gf*)
Profiteroles with Chocolate Sauce (vegan*/gf*)
Tart Au Citron, Raspberry Sorbet
Chocolate Fondant Pudding, Clotted Cream Ice Cream
Mulled Wine Poached Pear, Cinnamon Spiced Clotted Cream (vegan*/gf*)

CHEESEBOARD & PORT

Stilton, Brie, Cheddar, Apple & Westcountry Cider Chutney,
Cheese Biscuits, Celery, Apple

TEA & COFFEE