



FESTIVE MENUS

CHRISTMAS DAY LUNCH

Summon up the spirit of your favourite bygone Christmas celebrations as we serve up all the scents and flavours of Christmas. Step into the restaurant for five mouth-watering courses with all the trimmings, followed by fine coffee and mince pies.

FOR THE TABLE

Artisan bread, butter and olives

TO START

Smoked salmon and king prawns with dill crème fraîche (GF)

Duck and chestnut terrine with spiced plum chutney

Sous vide fennel and orange quinoa salad (GF, DF, VE)

TROU NORMAND

Morello cherry sorbet (GF)

MAIN COURSES

Mini ballotine of turkey with pork and sage stuffing, served with fondant potatoes, all the trimmings and cranberry red wine jus*

Tuna steak with aubergine, caviar and sauce vierge (GF, DF)

Spiced lamb rack with gratin dauphinoise, grilled asparagus and Valpolicella jus (GF)

Stuffed butternut squash nut roast (GF, DF, VE)

DESSERTS

Vegan desserts available on request and when pre-ordered

Chocolate and orange ingot (GF)

Christmas pudding with Rémy Martin sauce

Clementine and gingerbread trifle

CHEESE COURSE

A selection of fine cheeses served with winter chutney, grapes and assorted biscuits (V)

**£85.00 per adult, £45.00 per child aged 4-12 years,
children aged 3 and under eat free**

*Can be made gluten-free and dairy-free on request and when pre-ordered.
Pre-orders required 14 days prior. Timings available from 12 noon to 3pm.
Cancellation policy: 14-day cancellation deadline with full pre-payment.

VE Vegan V Vegetarian DF Dairy-free GF Gluten-free