



CHRISTMAS DAY LUNCH - £85pp

Glass of Champagne on arrival

CHRISTMAS STARTER PLATTER FOR 2

Blue Bottle Gin & Beetroot cured salmon | Tiger prawns & garlic butter | Ham hock terrine | Crab thermidor
| Chicken gyozas | Honeyed pigs in blankets | Courgette bon-bons | Deep fried brie & cranberry sauce |
Spring rolls | Butternut squash arancini



MIDDLE COURSE

Lime sorbet

or

Sweet potato soup
with cinnamon & ginger



MAIN COURSE

(served with roasted potatoes & seasonal vegetables)

Traditional Roast Turkey (DF)

Pigs in blankets | Chestnut stuffing | Red wine jus

Chargrilled Fillet Steak (GF)

Tomato Bouis | Peppercorn or Béarnaise sauce

Venison Loin (GF)

Cauliflower & white chocolate puree | Kale | Blackberry sauce

Fillet of Brill & Tiger Prawns (GF)

Spinach | Tomato salsa | Potato galette

Vegetable Wellington (VE)(DF)(V)

Green lentils | Spinach | Butternut squash | Wild mushroom sauce



CHRISTMAS DESSERT PLATTER FOR 2

Chocolate Brownie | Sticky Toffee Pudding | Christmas Pudding | Cheesecake
Whisky & Raisins Mousse

or

Selection of Cheese



PETIT FOURS & COFFEE

