

THURSDAY 25TH DECEMBER

CHRISTMAS DAY LUNCH



MAKE YOUR CHRISTMAS DAY TRULY MERRY
AND BRIGHT, AS WE TAKE AWAY THE HASSLE

Enjoy the company of family and friends, whilst we provide the joyful atmosphere and a delicious four-course menu filled with festive favourites.

Welcome glass of Kir Royale and unlimited soft drinks for children.

MENU

Starters

Winter vegetable soup with Smoked
applewood cheese croutons (VG) (GF)

Chicken, duck and orange liver parfait,
dressed with leaf salad and Cumberland
sauce (GF)

Sun blush tomato and broccoli frittata,
Red onion and fig chutney & leaf salad
(VG)(GF)

Salmon and Prawn mousse and Oak
smoked salmon Roquet salad, pearl
peppers, lemon dressing

Main Course

Traditional roast turkey with pigs in
blankets, sage and onion stuffing
accompanied with cranberry sauce (GF)

Daube of beef Maderia jus
with braised red cabbage, roast baby
onions in thyme (GF)

Red snapper and smoked haddock
With chive hollandaise sauce (GF)

Roast root vegetable wellington
With roast pepper and basil sauce (VG)

Dessert

Christmas pudding with brandy sauce

Chocolate and coconut tart with
forest berries (VG)

Baileys cheesecake with Biscoff sauce

Apple and mango crumble tart, With
vanilla custard

Assiette of cheese with red onion
chutney, celery and grapes

All main courses are served with roast
parsnips, sweet carrots, brussels
sprouts and crispy herb roast potatoes