



Christmas Day Lunch Menu

FRIDAY, 25TH DECEMBER 2026

STARTERS

FRENCH ONION SOUP (V, VEO, GFO, DFO)
Gruyère Crouton

DUCK & ORANGE PATE (GFO)
Gooseberry, Coriander Chutney & Toasted Ciabatta Bread

PANKO BREADED BRIE WEDGES (V)
Cranberry Sauce, Watercress & Wild Rocket Salad

KING PRAWN & CRAYFISH COCKTAIL (DF, GF)
Bloody Mary Rose Sauce

MAINS

TRADITIONAL ROAST BREAST OF TURKEY (GFO, DFO)
All Trimmings & Turkey Gravy

BRAISED FEATHER BLADE OF BEEF (GF, DFO)
Wholegrain Mustard, Cream & Brandy Sauce

GRILLED SALMON STEAK (GF, DFO)
Scallion Beurre Blanc

VEGAN WELLINGTON (V, VE, DF)
Roasted Root Vegetables, Quorn Mince & Vegan Jus

All Mains served with Potatoes & Seasonal Vegetables

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (V)
Festive Fruits & Rich Brandy Sauce

BELGIAN CHOCOLATE TART (V)
Honeycomb Ice Cream

VANILLA PANNA COTTA (V, GF)
Pistachio Crumb & Raspberry Coulis

MULLED WINTER FRUIT SALAD (V, VEO, DFO)
Clementine Sorbet

CHEESE PLATE (V, GFO)
Somerset Brie, Coastal Cheddar & Dorset Blue Vinney
served with Candied Walnuts, Assorted Crackers & Spiced Fig Chutney

Tea/Coffee & Petit Fours

£75 PER ADULT | £37.50 PER CHILD

Please be advised that we cannot guarantee that our food does not contain traces of Nuts or Shellfish. Whilst we do our best to remove all bones from produce some may remain. If you require information regarding the presence of allergens in any of our foods, please ask a member of staff who will be happy to provide this information. VE= Vegan, V= Vegetarian, GF= Gluten Free, DF = Dairy Free, VEO = Vegan on Request, GFO = Gluten Free on Request, DFO = Dairy Free on Request

Includes 3 courses,
gift on the table,
then stay for
Afternoon Tea &
Christmas Cake