

Christmas Day Lunch

THURSDAY, 25TH DECEMBER 2025

AMUSE BOUCHE

STARTERS

MAPLE ROASTED BUTTERNUT SQUASH SOUP

Roasted Hazelnuts, Chive Mascarpone (C, D, G, N)

SALT ROASTED BEETROOT & GOAT'S CHEESE TERRINE

Goat's Cheese, Candied Walnut, Pomegranate, Pea Shoots, Honey & Mustard Dressing (D, M, SD, N)

BEETROOT COATED DUCK LIVER ROULADE

Honey Roasted Figs, Chutney, Pea Shoots, Toasted Pine Nuts (D, SD, D, S, N)

KING CRAB, CAVIAR & PRAWN TIAN

Dill Cream Cheese Mousse, Caviar, Avocado, Micro Pea Shoots, Grissini (D, G, F, SD)

MAIN COURSES

TRADITIONAL ROAST TURKEY

Buttered Brussels, Sage & Onion Stuffing, Pigs In Blankets, Chefs Pan Gravy (D, E, SD)

HERB ROASTED BEEF RIB EYE

Maple Roasted Parsnip Puree, Portobello Mushroom, Rosemary Red Wine Gravy (D, SD)

DILL CRUSTED SALMON FILLET

Parmesan Infused Spinach, Lemongrass & Coconut Beurre Blanc (D, F, SD)

BAKED RATATOUILLE & GOAT'S CHEESE STRUDEL

Roasted Plum Tomato & Herb Sauce (G, D)

All Served With Festive Roast Potatoes & Vegetables

DESSERTS

LUXURY CHRISTMAS PUDDING

Brandy Custard (GF)

RUM BLACK FOREST FUDGE CAKE

Spiced Winter Berry Compote, Bacardi Chantilly (D, SD, G)

RASPBERRY TRIFLE CHEESECAKE

Icing Sugar, Winter Berry & Biscuit Crumbs (D, G, N)

BEST OF BRITISH CHEESE SELECTION

Charcoal Cheddar, Dorset Red, Blyton Dorset Brie
Artisan Biscuits, Grapes, Celery, Nuts, Apricots, Homemade Chutney
(G, C, N, GFO)

FRESH FILTER COFFEE & CHOCOLATE CRISP MINTS

£75 Per Adult

£37.50 Per Child (Under 12)

GF-GLUTEN FREE, DF-DAIRY FREE, GFO-GLUTEN FREE OPTION, DFO-DAIRY FREE OPTION
C-CELERY, CR-CRUSTACEANS D-DAIRY, E-EGGS, F-FISH, G-GLUTEN, L-LUPIN, M-MUSTARD, ML-MOLLUSCS, N-NUTS,
P-PEANUTS, S-SOYA, SD-SULPHUR DIOXIDE, SS-SESAME SEEDS
If you have any dietary requirements or need allergen advice, please discuss with sales team on booking