

SIX

CHRISTMAS DAY LUNCH

TO START

Golden Seared Scallops (GF)
saffron risotto

Grilled Goat's Cheese & Mulled Beetroot Salad (GF/GFO/VG)
walnuts, chicory drizzled with a sweet honey dressing

Ham Hock Terrine
fig jam, cornichons & toasted sourdough

Herb Infused Butter Poached Lobster Tails (GF)
creamy white wine

Baked Camembert (GFO)
garlic & rosemary, warm ciabatta & caramelised onion chutney

SICILIAN LEMON SORBET

(GF/VG)

TO FOLLOW

Roasted Turkey Ballotine (GF)
wrapped in streaky bacon, served with seasonal vegetables, roasted potatoes & veal jus

Roasted Brill (GF)
jerusalem artichoke, brown shrimp, crushed potatoes, champagne & chive sauce

Beef Wellington
creamy mashed potato, tenderstem broccoli, jus

Softshell Crab Linguini
creamy garlic butter sauce

Butternut Squash & Roasted Vegetable Tart (VG)
topped with sunflower seeds, quinoa, seasonal vegetables & roasted potatoes

TO FINISH

Baked Christmas Pudding (GFO)
brandy sauce

Classic Chocolate Log

Festive Berry Pavlova
mixed winter berries & pomegranate

Trio of Classic British Cheeses (GFO)
traditional cheddar, blue stilton, creamy tunworth crackers, fresh figs, walnuts & chutney

COMPLIMENTARY MINCE PIES

COMPLIMENTARY CHRISTMAS CRACKERS

£125.00 PER ADULT | £55.00 PER CHILD AGED 5-11

All bookings require a deposit of £40 per person to secure Christmas Day Menu.

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | VG - VEGETARIAN