



Christmas Lunch 2021

Starters

Warm Camembert with Honey & Garlic Doughballs
Homemade Spiced Parsnip & Butternut Squash Soup
Smoked Salmon Pate on Potato & Rocket Rosti
Melon and Prosciutto skewers with Zesty Orange glaze
Wild Mushroom & Chili Crostini

Mains

Roast Turkey with chestnut stuffing and pigs in blankets
Roasted Duck Breast with a Honey & Cherry Glaze
Slow cooked beef with Chef's beef dripping sauce
Pork belly on a red cabbage and apple compote

(All meals served with Duck Fat Roast Potatoes & Seasonal Veg)

Pan fried sea bass Fillet with sauce Vierge, Sauté potatoes and steamed vegetables

Veggie/vegan

Mushroom Risotto (Ve)
Carrot Wellington with a spiced Carrot & Spring onion Marmalade (Ve)
Camembert, Fig and Onion Tart (V)

Desserts

Traditional Christmas Pudding with Brandy Sauce
Chocolate Cheesecake with Raspberry Compote
Homemade Sticky Toffee Pudding with Vanilla Pod ice Cream
Cheese & Biscuits

Vegan and Gluten Free Desserts available

V=Vegetarian, Ve=Vegan

Coffee

£25 Per Head

Parties of 15-23 to pay £5 per head deposit & pre-order

Parties of 24+ to pay £5 per head deposit & pre-order from 2 options