

CHRISTMAS DAY LUNCH

£145.00 PER ADULT | £55.00 PER CHILD AGED 5-11

STARTERS

Baked Camembert for two (V, GFO)

Sourdough, Onion Chutney

Whole Burrata (V, GFO)

Pickled Courgettes, Wild Rocket Salad, Toast

Grilled Goat's Cheese & Mulled Beetroot Salad (VGO, GF)

Chicory, Watercress, Chimichurri

Scallops 3 Ways (GF)

Pea & Mint Puree, Crème Fraîche, Garlic Butter

Spiced Pumpkin Soup (VGO, GFO)

Croutons, Cream

Mushroom & Parmesan Arancini

Italian Pomodoro Sauce

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SICILIAN LEMON SORBET

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MAIN DISHES

28 Day Aged 8oz Fillet (GF)

Seasonal Vegetables, Chips or Mashed Potato, Peppercorn or Veal Jus

Roasted Turkey Ballotine (GF)

Wrapped in Streaky Bacon, Roast Potatoes, Parsnips, Carrots, Tenderstem Broccoli & Veal Jus

Woodstone Roasted Crispy Salmon (GF)

Welsh Rarebit Potato, Creamed Spinach, Spinach Sauce

Smoked Gammon (GFO)

Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Parsley Sauce & Veal Jus

Butternut Squash & Roasted Vegetable Tart (VG, GF)

Shortcrust pastry topped with Sunflower Seeds and Quinoa with Seasonal Vegetables, Roast Potatoes, Vegan Jus

Soft Shell Crab Linguine

Creamy Garlic Butter Sauce, Fried Soft Shell Crab

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DESSERTS

70% Dark Chocolate Parfait (GF)

Salted Caramel Sundae

*Salted Cameral & Vanilla Ice Cream, Dulce De Leche, Toffee Sauce,
Fresh Cream*

Baked Christmas Pudding (GFO)

Brandy Sauce

Passionfruit Crème Brûlée (GF)

Mature Cheddar and Blue British Cheese Plate (GFO)

*Chutney & Crackers
£6.00 Supplement*

Chocolate and Coconut Tart (GF, VG)

*Mango Coulis
Contains Mixed Nuts*

(GF) - Gluten Free | (V) - Vegetarian | (VG) - Vegan | (GFO) - Gluten Free Option Available | (VGO) - Vegan Option Available

COMPLIMENTARY CHRISTMAS CRACKERS