



CHRISTMAS DAY LUNCH

*Let the eating commence. Choose a meal and fulfil your heart's desires.
A day of ease. A day to remember.*

From 12 noon

£75 per Adult, £37.50 per child

included in the two & three night packages

STARTER

Cream Of Wild Mushroom & Chestnut Soup Puff pastry straw, rosemary **D, G, N, E**

Poached Fillet of Sole Pea purée, pont neuf potatoes, samphire tartare, lemon oil **F, D, SD, MU**

Warm Crottin Goat's Cheese Pumpkin spaghetti, toasted pumpkin seeds, red pepper purée **D, N, SD, G**

Pressed Terrine of Feathered Game Sherry pickled beets, radish, port jelly **G, SD, N**

INTERMEDIATE

Blood Orange Sorbet Fresh Berries **SD, S**

MAIN COURSE

Traditional Honey Roast Turkey All the trimmings, pan gravy **G, D, S, CE, SD**

Seared Bass Fillets Crab, shrimp & dill rösti, clams, vermouth saffron bisque **G, F, C, SD, N, CE**

Fillet of Beef Potato gratin, courgette, tempura mushroom purée, horseradish chantilly, red wine jus
G, E, D, SD, S, CE

Butternut Squash & Feta Cheese Tart Red onion compote, pine nut salad, roasted potatoes **G, D, SD, E, N**

DESSERT

Traditional Christmas Pudding Cranberry & chestnut Eton Mess, brandy sauce **D, G, S, SD, E**

Rich Dark Chocolate & Salted Caramel Bar Pecan nut brittle, fresh mint **S, G, N, E**

Baked Orange Tart Spiced orange purée, brandy snap, chocolate ice cream **D, G, E, S, SD**

Traditional Cheese & Biscuits Celery, grapes, chutney, apple **D, G, N, S, SD, CE, E**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin / **N:** Nuts
MO: Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds

