

Christmas Day Lunch

MENU

Starters

Tomato & Red Pepper Soup with Herb Croutons  (upon request)

Deep Fried Butternut Squash & Chilli Risotto Balls

Served with Thai green curry sauce

Smoked Mackerel & Crayfish Cups

Mackerel and crayfish bound in a lemon chive mayonnaise, served in little gem cups. Served with bread shards

Venison, Pork & Pancetta Terrine

Served with a spiced pear and cider chutney and toasted ciabatta 

Sorbet

Passion Fruit Sorbet

Main Course

Traditional Roast Turkey Breast

Served with stuffing, pigs in blanket, infused roast potatoes, seasonal vegetables and pan gravy  (upon request)


Roast Striploin of Beef with Homemade Yorkshire Pudding

Served with roast potatoes, seasonal vegetables and pan gravy  (upon request)

Roasted Fillet of Salmon

Served with crushed new potatoes, buttered greens, lemon & thyme cream sauce 

Mushroom Spinach & White Truffle Oil Suet Pudding

Served with seasonal vegetables and roast potatoes, finished with a vegetable gravy 

Desserts

Traditional Christmas Pudding with Brandy Sauce  (upon request)

Toffee & Honeycomb Cheesecake

Served with crushed honeycomb and salted caramel sauce

Chocolate & Clementine Torte  

Served with a tangy orange syrup

Cheese & Biscuits

Selection of cheeses, grapes, spiced homemade chutney and savoury biscuits  (upon request)

To Finish

Coffee and Mince Pie

The Venue is open from 12.30pm and lunch is served at 1pm

 Suitable for vegetarians.  Suitable for vegans.  Gluten Free.