

Christmas Day

LUNCH MENU

TO START

CELERIAC SOUP | Toasted Hazelnut Crumb & Truffle Oil (V) (GF)

CHICKEN & SMOKED BACON TERRINE | Tribute Chutney, Toasted Focaccia

SMOKED SALMON ROULADE | Prawn & Dill Cream Cheese, Red Onion & Caper Salsa (GF)

BOCCONCINI | Tomato, Red Onion, Black Olive & Basil Salad (V) (GF)

FOR MAINS

TRADITIONAL ROAST TURKEY | Thyme Gravy, All The Trimmings, Roasted Potatoes, Vegetables

PAN-ROASTED RUMP OF LAMB | Fondant Potato, Ratatouille, Sugar Snap Peas, Lamb Sauce (GF)

FILLET OF COD UNDER A DILL CRUST | Spring Onion Potatoes, Roast Fennel, Slow Roasted Cherry Vine Tomatoes, Caper & Lemon Sauce

ROASTED CHRISTMAS NUT ROAST | Roasted Potatoes, Vegetables (V)

TO FINISH

ESPRESSO CHOCOLATE MOUSSE | Tuile Biscuit, Chocolate Orange Truffle

CLASSIC CHRISTMAS PUDDING | Brandy Sauce, Redcurrants (GF)

VANILLA BEAN PANNA COTTA | Stem Ginger Syrup, Shortbread Crumb, Raspberry

FRESH FRUIT SALAD | Clotted Cream or a Scoop of Ice Cream (GF)