



Christmas Lunch



2 Courses £16.00 3 Courses £20.00

STARTERS

ROAST BUTTERNUT SQUASH SOUP

Toasted Cheese Croutons

SEAFOOD COCKTAIL WITH BLOODY MARY MAYO

Served on a Bed of Baby Gem Lettuce & Cucumber

HAM AND PEA TERRINE

Bramley Apple Gel, Soft Herb Salad,
Toasted Sourdough



MAINS

TRADITIONAL ROAST TURKEY

With all the Traditional Trimmings & Cranberry Sauce

HERB CRUSTED HAKE

Crushed Butter Potatoes, Tender Stem Broccoli
and Chive Hollandaise

ROASTED NUT LOAF

Pomegranate Glaze, Vegetarian Gravy, Cracked
Black Pepper Mash and Roast Vegetables



DESSERTS

TRADITIONAL PLUM PUDDING

Presented with Brandy Sauce

BAKED VANILLA & WHITE CHOCOLATE CHEESECAKE

Ginger snap Biscuits and Strawberry Sorbet

LEMON VERRINE

Served with Cranberry Compote, Granola



Christmas Dinner



2 Courses £20.00 3 Courses £25.00

STARTERS

ROAST BUTTERNUT SQUASH SOUP

Toasted Cheese Croutons

SEAFOOD COCKTAIL WITH BLOODY MARY MAYO

Served on a Bed of Baby Gem Lettuce & Cucumber

BETROOT CARPACCIO & ROCKET SALAD

Toasted Pine Nuts & Orange Segments

HAM AND PEA TERRINE

Bramley Apple Gel, Soft Herb Salad, Toasted Sourdough



MAINS

TRADITIONAL ROAST TURKEY

With all the Traditional Trimmings & Cranberry Sauce

HERB CRUSTED HAKE

Crushed Butter Potatoes, Tender Stem Broccoli
and Chive Hollandaise

SLOW BRAISED BLADE STEAK IN ALE

Cracked Black Pepper Mash, Roast Vegetables & Parsnip Crisps

ROASTED NUT LOAF

Pomegranate Glaze, Vegetarian Gravy, Cracked
Black Pepper Mash and Roast Vegetables



DESSERTS

TRADITIONAL PLUM PUDDING

Presented with Brandy Sauce

BAKED VANILLA & WHITE CHOCOLATE CHEESECAKE

Ginger snap Biscuits and Strawberry Sorbet

LEMON VERRINE

Served with Cranberry Compote, Granola

CHOCOLATE AND COCONUT TART

Vanilla Ice Cream



Gluten-free Christmas Lunch

2 Courses £16.00 3 Courses £20.00

STARTERS

ROAST BUTTERNUT SQUASH SOUP

SEAFOOD COCKTAIL WITH BLOODY MARY MAYO

Served on a Bed of Baby Gem Lettuce & Cucumber

HAM AND PEA TERRINE

Bramley Apple Gel, Soft Herb Salad,



MAINS

TRADITIONAL ROAST TURKEY

With all the Traditional Trimmings & Cranberry Sauce

HERB CRUSTED HAKE

Crushed Butter Potatoes, Tender Stem Broccoli
and Chive Hollandaise

ROASTED NUT LOAF

Pomegranate Glaze, Vegetarian Gravy, Cracked
Black Pepper Mash and Roast Vegetables



DESSERTS

TRADITIONAL PLUM PUDDING

Presented with Brandy Sauce

BAKED VANILLA & WHITE CHOCOLATE CHEESECAKE

Strawberry Sorbet





Gluten-free Christmas Dinner



2 Courses £20.00 3 Courses £25.00

STARTERS

ROAST BUTTERNUT SQUASH SOUP

SEAFOOD COCKTAIL WITH BLOODY MARY MAYO

Served on a Bed of Baby Gem Lettuce & Cucumber

BEETROOT CARPACCIO & ROCKET SALAD

Toasted Pine Nuts & Orange Segments

HAM AND PEA TERRINE

Bramley Apple Gel, Soft Herb Salad,



MAINS

TRADITIONAL ROAST TURKEY

With all the Traditional Trimmings & Cranberry Sauce

HERB CRUSTED HAKE

Crushed Butter Potatoes, Tender Stem Broccoli
and Chive Hollandaise

SLOW BRAISED BLADE STEAK IN ALE

Cracked Black Pepper Mash, Roast Vegetables and Parsnip Crisps

ROASTED NUT LOAF

Pomegranate Glaze, Vegetarian Gravy, Cracked
Black Pepper Mash and Roast Vegetables



DESSERTS

TRADITIONAL PLUM PUDDING

Presented with Brandy Sauce

BAKED VANILLA & WHITE CHOCOLATE CHEESECAKE

Strawberry Sorbet