



CHRISTMAS LUNCH MENU 2020

£92.00 PER PERSON - £50 PER YOUNG ADULT

Canapés on arrivals with Prosecco or Buck's Fizz (w, mi, f)

STARTERS

(V) Cream of roasted parsnip soup with curried flavoured croutons & fine herbs. (mi, w)

Rich game terrine served with mixed baby leaves apricot chutney. (w, e, mu)

Poached roulade of Scottish salmon & lemon sole with a citrus & dill dressing. (f, e, mi, mu)

(V) Fennel & orange salad with pomegranate & apple topping. (mu)



(V) Champagne sorbet



MAINS

Traditional roast turkey with sage, onion & chestnut stuffing, chipolatas & bacon roll. (w, e, g, mi, n)

Pan-fried medallions of English beef fillet with a rich red wine, shallot & tarragon sauce. (mi)

Baked fillet of sea bass on a Cornish crab & Avruga caviar sauce. (f, mi, c)

(V) Gateau of buckwheat pancake layered with tomato, courgette & aubergine topped with a basil pesto. (e, mi, w)

DESSERTS

(V) Traditional Christmas pudding glazed with Brandy sauce. (w, mi) available gluten free.

(V) Rich dark chocolate & orange cake served with candied orange & Anglaise sauce. (e, mi, w)

(V) Pears poached in mulled wine with vanilla ice cream & biscuits. (e, mi, w)

Selection of cheeses with celery, grapes & chutney. (mi, w, cel)



Tea or Coffee with a mince pies (mi, w, e)

Some of our menu items contain nuts and other allergens. Some menu items may also contain small fruit stones and fine bones. There is a small risk that tiny traces of these may be in any other dish or food served here. Please ask one of our team members for more information. A discretionary 10% service charge will be added to all bills for parties of 6 or more

