Christmas Day Lunch

MENU

Starters

BBQ Beef Brisket Bites
Mixed leaf salad & horseradish aioli.

Skewered Chilli and Lime King Prawns
Two skewers with toasted ciabatta & dressed salad leaves.

Potato and Leek Soup V VG*
Finished with parsnip crisps & served with toasted ciabatta.

Roasted Beetroot and Goats Cheese Salad V
Mixed leaves, pomegranate & balsamic glaze, served with warm toasted focaccia.

Main Course

Roasted Turkey Crown
Served with roasted carrots and parsnips, shredded Brussels sprouts, sugar snap peas, pigs in blankets, stuffing, crispy roasted potatoes, Yorkshire pudding and gravy.

Maple Glazed Gammon
Served with roasted carrots and parsnips, shredded Brussels sprouts, sugar snap peas, pigs in blankets, stuffing, crispy roasted potatoes, Yorkshire pudding and gravy.

Garlic & Herb Roasted Salmon with King Prawns
Served with a white wine velouté, crispy roasted potatoes, and seasonal vegetables.

Stuffed Butternut Squash V VG
Chickpea & aubergine filling in a spiced tomato sauce, with crispy roasted potatoes, seasonal vegetables & gravy.

Desserts

Lemon Tartlette V
Buttery shortcrust pastry with tangy lemon filling, zesty lemon sauce & clotted cream.

Traditional Christmas Pudding V VG*
Traditional Christmas pudding with festive fruits & spices, finished with brandy sauce & redcurrants.

Golden Layered Salted Caramel Cheesecake V
Dark chocolate biscuit base layered with chocolate and caramel cheesecakes, finished with whipped cream & berry compote.

Cheese Board V
Mature cheddar, Stilton & Brie with grapes, celery, biscuits & chutney, finished with a glass of port.
£5.00 Supplement

Ice Cream Sundae V VG*
Vanilla ice cream with chocolate sauce, strawberries and blueberries.

To Finish

Freshly Brewed Tea & Coffee
Served alongside mince pies and minted chocolates.

The Venue is open from 11.45am and lunch is served at 12.30pm.
If you suffer from any type of food allergy please ask to see our Allergen Menu.

V Suitable for vegetarians. VG Suitable for vegans. VG* Vegan upon request