



Christmas Day Lunch 2018 12pm-3pm

Roasted chestnuts, mixed olives, almonds and a glass of fizz on arrival

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Roasted red pepper and tomato soup with basil oil and homemade bread (V) (GF)

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Trio of home cured fish : Beetroot cured salmon, gravadlax, smoked halibut and a lemon and dill dressing (GF)

or

Duck liver and foie gras parfait with toasted brioche and pear and raisin chutney

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Roast free range bronze turkey, pork, sage and onion stuffing, roast potatoes, chipolata and bacon, seasonal vegetables and gravy (GF)

or

Roast rib of beef, yorkshire pudding, roast potatoes, seasonal vegetables and gravy (GF)

or

Pan fried sea bass fillets, lyonnaise potatoes, warm vegetable salad and a mussel and white wine sauce (GF)

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Glazed lemon tart with raspberry sorbet

or

Christmas pudding, rum sauce and brandy butter

or

Colston Bassett stilton, Lincolnshire Poacher cheddar, Brie de Meaux, our orchard apple jelly and savoury biscuits

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Tea / Coffee

£84.50 per person

Full payment is required by 16th November 2018 or at the time of booking and we politely request a pre order by 17th December

Please note a 10% service charge, paid directly to the staff, will be added to your total bill

(V) = suitable for vegetarians (GF) = Gluten free option available