



Festive Lunches and Dinners

Starter

Rich Roasted Tomato and Basil Soup (VG)
served with Freshly Baked Bread

**Pork and Cranberry Pâté,
Dressed Salad Leaves and Chutney**
served with Crusty Ciabatta

**Fresh Melon with Winter Berries
and Fruit Coulis** (VG/GF)

Smoked Salmon and Lemon Crème Fraiche
served with Buttered Brown Bread

Main Course

Succulent Roast Turkey
*served with Apple and Cranberry Stuffing,
Pigs in Blankets and Rich Gravy*

Slow-Cooked Braised Beef au Poivre
served with Creamy Mashed Potato

Pan-seared Salmon Fillet (GF)
paired with a Shrimp and Dill Beurre Blanc

**Individual Mushroom and
Rosemary Wellington** (VG)
served with Vegan Gravy

Dessert

Heavenly Orange and Passion Fruit Tart (V)
served with Spiced Cherry Compote

Traditional Christmas Pudding
*served with Winter Berries and
an Indulgent Brandy Sauce*

Rich White Chocolate Cheesecake
served with Warmed Winter Berries

*All served with a selection of seasonal vegetables,
roasted potatoes & slow-braised red cabbage*

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

Some items on the menu may contain modified soya or maize and some of our products may contain nut or nut derivatives.

Please ask our staff for further information. Allergens - if you have a specific allergen requirement please ask our team for information on the dishes in this menu.

Please note our kitchens work with gluten-containing products so we cannot guarantee that our dishes will be free of gluten traces.