



Christmas Day



Spend your big day relaxing with family while we do the hard work.
Enjoy an exquisite 3-course Christmas lunch surrounded by beautiful scenery, and no washing up in sight!
Enjoy a selection of delicious canapés served with a glass of fizz on arrival.

Starter

Fragrant Spiced Parsnip and Apple Soup (V)
served with Freshly Baked Bread

Warm Vegetable Tartlet and Fresh Rocket (VG)
drizzled in a Balsamic Glaze

Fresh Lobster and Prawn Cocktail
in a Creamy Marie Rose Sauce

Smooth Duck Liver and Orange Parfait
*finished with a Cointreau Glaze
and Warm Ciabatta*

Main Course

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

Slow-Cooked Lamb Shank
*infused with a Parsnip and Thyme Puree and served with
a Mint and Onion Jus*

Fillet of Pan-Fried Seabass
paired with Ratatouille and Fresh Basil

Mushroom and Rosemary Filo Parcel (VG)
served with Vegan Gravy

*All served with crispy roast potatoes,
creamy cauliflower cheese, slow-braised red cabbage
& seasonal Brussel sprouts*

Dessert

Classic Eton Mess (V)
*served with Chantilly Cream, Winter Fruits
and a Tangy Citrus Coulis*

Traditional Christmas Pudding
*served with Winter Berries
and Festive Brandy Sauce*

Decadent Dark Chocolate Mousse (V)
*paired with Raspberries
and Rich Chantilly Cream*

Luxurious Home-made Profiteroles (V)
filled with Baileys Cream and Chocolate Sauce



tea, coffee and miniature mince pies

(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.