



CHRISTMAS LUNCH

3 Course £50 per person

Available all week through out December

Menu items subject to change

Starters

Smoked duck, pickle pears, stilton mousse, parsnip cake

Turbot and salmon mousse filo pastry parcel, wilted spinach,
lobster bisque

Parsnip soup with maple syrup roasted parsnips (V VG DF GF)

Mains

Roast turkey, pigs in blankets, sage and onion stuffing, served with
honey glazed parsnips, brussels sprouts, carrots and roast potatoes (GF
no pigs blanket or stuffing)

Pan seared seabass fillet with fennel and orange fondue, fondant
potato, red wine beurre blanc (GF)

Vegan pumpkin tart, roasted squash, asparagus, baby veg (V, VG, DF)

Dessert

Christmas pudding, brandy sauce
(V, VG no sauce ,will have GF option)

Chocolate ganache and mango tart, mango salsa (V)

Sticky toffee pudding. Toffee bananas, vanilla ice cream (V)

