

# CHRISTMAS DAY LUNCH

*Please note that we will only have one sitting for Christmas Day Lunch at 12.30pm  
Pre Booking only*

## STARTERS

Roast butternut squash soup with a mini tin loaf

Potted crab, Avocado & Lime salsa, Melba toast

Fillet steak tartare, crostini, bread crumbed quails egg, watercress, pickled radish

Mozzarella arancini, marinated Heritage tomato & basil salad

Chicken, roast pepper & spinach terrine wrapped in prosciutto,  
mixed leaf & crusty bread

## MAIN COURSES

Roast breast of Turkey, “pigs in blankets”, sausage meat  
stuffing, crispy roast potatoes, seasonal vegetables, pan gravy (g/f)

Roast sirloin of English Beef, Yorkshire pudding, crispy roast potatoes,  
fresh vegetables, pan gravy (g/f)

Fillet of Sea Bass, smoked bacon, winter greens, celeriac purée, pickled fennel

Pan seared fillet of Turbot, saffron potatoes, samphire & mussels

Slowly roasted pork belly, braised carrots, winter greens, Dauphinoise potatoes, pork jus

Winter vegetable “hotpot” with pearl barley, root vegetable & potato topping  
served with winter greens

## DESSERTS

Traditional Christmas Pudding with brandy sauce

Sticky Toffee Pudding with toffee sauce

Honeycomb cheesecake with winter berries

Chocolate fudge cake with black forest cream

English cheese & biscuits, celery & chutney

£70 per person - Children under the age of 12 - £40

*A non-refundable deposit of £20 per person is required at the time of booking  
Please ask a member of staff for a booking form*