

CHRISTMAS DAY LUNCH

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

STARTERS

Roast Chestnut & Thyme soup

Potted brown Morecombe Bay shrimp, melba toast

Test valley smoked trout Gravad Lax, horseradish cream

Italian Burrata cheese with a savoury granola topping

Carpaccio of British beef fillet steak, capers & cornichons

MAIN COURSES

Roast breast of turkey, sausage meat & apricot stuffing, "Pig in Blanket",
roast Maris Pipers, seasonal vegetables, pan gravy

Roast sirloin of beef, Yorkshire pudding, roast Maris pipers
Seasonal vegetables, pan gravy

Confit of French duck leg, braised red cabbage, roast potatoes

Lobster Thermidor, dressed salad & fries

Roast butternut squash with a cranberry & chestnut stuffing,
roast Maris Pipers, seasonal vegetables, pan gravy

Grilled Lemon sole, roast baby new potatoes, asparagus, parsley butter

DESSERTS

Christmas Pudding with Brandy sauce

Warm plum tart, Cornish clotted cream

Sticky toffee pudding, toffee sauce, salted caramel ice cream

Winter pudding, Raspberry sorbet

English Cheeseboard, Shropshire Blue, Taw Valley cheddar, crackers, celery, chutney

Christmas Day £83 per person – Children under 12 £45
Deposit of £20 per person (non-refundable) is required at the time of booking

Please inform us of any allergies or intolerances at the time of booking