Christmas Sunday Lunch Menu

Starters

*Homemade soup of the day, croutons, parsley, swirl of cream**

Seasonal fruits and cantaloupe melon, raspberry and elderflower coulis

*Smooth chicken liver pate, hot toast, spiced apple chutney**

Smoked Scottish salmon and king prawns, honey dijon dressing, seasonal leaves

Creamy pan-fried mushrooms, stilton and port sauce in a puff pastry basket

Main Courses

*Traditional roast turkey, sage and onion seasoning, apple sauce, pigs in blankets, roast stock gravy**

*Hand carved roast rump of beef, Yorkshire pudding, traditional stock gravy** ***£3 supplement***

Salmon fillet, lightly poached, vermouth chive and prawn sauce, charred leek mash

Roast loin of pork, stuffed with apricots, apple and ginger, roast gravy, crackling

*English leg of lamb, slow roasted with rosemary and thyme, hand carved, minted Yorkshire pudding, roast gravy**

*Mediterranean stuffed pepper, vegetable ragù, mozzarella, fresh basil **

All main courses served with seasonal vegetables and rosemary roasted potatoes

Desserts

*Traditional Christmas pudding, rum sauce**

Caramelised Biscoff and vanilla cheesecake, vanilla ice cream

*Secret recipe sticky toffee pudding, vanilla ice cream**

Vanilla ice cream, mixed berry coulis, sugar curls

£33.50 per person

***Dishes can be adapted for various dietary requirements**

Speciality coffee and mints from £3.50 per person

This menu is for 12 people and above. A non-refundable deposit of £5 per person is required.

Private room hire included with larger functions when available. A service charge of 10% will be added to the final bill.