



Christmas Day Lunch Menu 2025

£79.50 per person

Starters – Accompanied by a Glass of Fizz

Butternut Squash Soup served with a warm crusty roll (V) (GF available)

Duck Terrine wrapped in Pancetta, served with melba toast & cranberry sauce (GF available)

Prawn Cocktail - Freshwater prawns with iceberg lettuce & Marie-Rose sauce, served with brown bread and butter & garnished with lemon (GF available)

Goat's Cheese & Red Onion Tart served warm with dressed leaves & a drizzle of balsamic (V)

Mains

Traditional Roast Turkey with pigs in blankets, roast potatoes, honey roasted parsnips, Brussel sprouts, cranberry stuffing, swede mash & gravy (GF)

Poached Cod Loin served on a bed of buttered samphire & crushed new potatoes with a thermidor sauce (GF)

Silverside of Beef stuffed & rolled with chestnut & cranberry stuffing, with mashed potato, honey roasted carrots, tender stem broccoli & a rich red wine gravy (GF)

Brie, Cranberry & Red Onion Pithivier – Golden crisp pastry encasing a rich filling. Served with roasted potatoes, tender stem broccoli & a bramble reduction (V)

Desserts

Traditional Christmas Pudding with brandy sauce (V) (GF available)

Chocolate Orange Torte served with vanilla ice cream & finished with orange zest & candied oranges

Black Forest Parfait – Layers of bramble compote, freshly whipped cream, crushed meringue & a selection of berries (GF)

Cheese & Biscuits

A Selection of Cheeses with Biscuits & Crackers

Coffee & Truffles

Tea or Coffee with Rich Handmade Truffles & Mince Pies

Available to book for Thursday 25th December 2025 only. Pre-Book & Pre-Order Essential.
Full Payment to be made by 1st December 2025 (or at time of booking if after 1st December)

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