

CHRISTMAS LUNCH

Amouche Bouche

Italian Grazing Board

Starters

Pan Fried Scallops with a Creamy Saffron Sauce

Vegan Spiced Pumpkin Soup (VG)

Duck & Fig Terrine, Apple & Cinnamon Chutney

Creamy Seafood Bisque with Creme Fraiche

Beetroot Carpaccio with crumbled Goats Cheese and Walnut Infused Oil (V)

Main Course

Roasted Breast of Turkey,
Cranberry and Chestnut Stuffing, Smoked Bacon
Chipolata, Winter Vegetables and Roast Potatoes.

Slow Cooked Shank of Lamb with a Mint and Veal Jus
served with Seasonal Vegetables
and Dauphinoise Potato.

Fillet Steak, Potato Fondant, Baby Vegetables
served with a
Wild Mushroom and Tarragon Sauce.

Vegan Nut Roast served with Seasonal
Vegetables,
New Potatoes and a Rich Gravy (V,VG)

Seared Fillet of Sea Bream, Warm Salad of Piccolo
Tomato, Potatoes, Courgette and Watercress
with a Mint and Pea Puree (GF)



CHRISTMAS LUNCH

Dessert

Christmas Pudding with Brandy Angalise

Nutella Cheesecake

Pistachio Pannacotta with Raspberry Coulis

Coconut & Mango Panacotta (GF,VG)

Cheese board

Tea & Coffee served with Mini Mince Pies

£90 Per Person

£45 per child aged 3- 12 years old

Children under 3 years old - Eat free of charge

**If you require information regarding the presence of
allergens in any of our foods or drink, please ask a
member of our team**

**A discretionary service charge of 10% will be added to
your bill for a table of 4 or more.**