

CHRISTMAS LUNCH

Amouche Bouche

Prawns Arrabbiata

Festive Crostini served with Brie & Cranberry

Starters

Pan Fried Scallops with a Martini sauce

Duck & Apricot Terrine, Apple & Cinnamon Chutney

Lobster Bisque with Creme Fraiche and Pernod

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 Roasted Potatoes.

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

Pan fried Sea Bass served on a bed of
Braised Fennel and Crab Risotto.

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

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Dessert

Christmas Pudding with Brandy Angalise

Vanilla Panna Cotta, Chocolate Brownie and
Raspberry Coulis

Chocolate and Paistachio Mousse

Cheese board

Tea & Coffee served with Mini Mince Pies

£85 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.