



# CHRISTMAS DAY

ADULTS £95 CHILDREN £50

FOUR COURSE LUNCH

A GLASS OF FIZZ OR ORANGE JUICE

## TO START

### SMOKED SALMON

with capers cracked black pepper & pea shoots with lemon

### DUCK BAO BUNS

Steamed dumplings with pulled duck in a hoisin sauce

### WHIPPED FETA

served on toasted bread

### LEEK & POTATO SOUP

With croutons

## MAIN COURSE

### ROAST TURKEY

Traditional Turkey Breast served with Roast potatoes seasonal winter vegetables pork & chestnut stuffing Sprouts Carrots & Parsnips with

Chef's Christmas gravy & cranberry Sauce

Also available as a Vegetarian Roast

### ATLANTIC SALMON

Wild Salmon fillet with king prawns served on a bed of baby Cornish potatoes Cavolo Nero confit carrots and a lobster sauce

### ROAST BEEF DUO

Slow roast Topside off Beef served pink & Pulled confit Beef Brisket

served with roast potatoes Cavolo Nero Cabbage Carrots Parsnips &

Peas with rich beef gravy & Pork & Chestnut stuffing



## DESSERT

MILLIONAIRES SALTED CARAMEL  
CHOCOLATE TART

WINTER BERRY TRIFLE

APPLE CRUMBLE & CUSTARD

CHRISTMAS PUDDING & BRANDY SAUCE

## CHILDREN

TO START

VEGETABLE STICKS & HUMMUS

NACHOS & CHEESE

MINI PIGS IN BLANKETS

MAIN COURSE

MINI ROAST TURKEY or BEEF

TOMATO PASTA

DESSERT

ICE CREAM SUNDAE & FLAKE

CHOCOLATE CAKE

