



CHRISTMAS DAY LUNCH

*Let the eating commence. Choose a meal and fulfil your heart's desires.
A day of ease. A day to remember.*

From 12 noon

£90 per Adult, £45 per child

included in the two & three night packages

STARTER

Parsnip Soup Port syrup **D, SD**

Ham Hock Terrine Piccalilli, sourdough toast **MU, D, G, SD, CE**

Confit Shallot & Stilton Tart Apple & walnut salad **SD, D, N, MU, G**

Prawn & Lobster Cocktail Gem lettuce, bisque gel **C, F, E, D, G**

INTERMEDIATE

Wild Mushroom & Truffle Cappuccino **D**

MAIN COURSE

Pancetta Wrapped Turkey Apricot & chestnut stuffing, roast potatoes, rich red wine gravy **D, N, G, CE, SD**

Braised Ox Cheek Creamed mash, treacle glazed carrot, red wine jus **SD, D, CE**

Potato & Comté Galette Buttered vegetables, kale, parsley sauce **G, D**

Chalk Stream Trout Crushed new potatoes, peas, spinach, samphire, sun blushed tomato dressing **F, D, SD**

All served with honey glazed root vegetables, bacon and chestnut sprouts for the table

DESSERT

Espresso Parfait Chocolate & praline sauce, vanilla mascarpone **D, E**

Clementine Crème Brûlée White chocolate shortbread **D, E, G, S**

Christmas Pudding Brandy sauce **D, G, E, SD**

Traditional British Cheese Selection Chutney, fruit, biscuits **SD, CE, D, G**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

*C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds*

