Christmas Day Lunch Menu

A welcome glass of **Bucks Fizz** on arrival

**STARTERS**
Home-made **French Onion Soup** with a Gruyere cheese crouton served with a bread roll and butter *(V)*

**Smoked Salmon and Prawn Mousse Roulade** with roasted cherry vine tomatoes and a dill infused oil

Pan fried **Pigeon Breast** on dressed salad leaves with chorizo finished with pomegranate seeds

**Sliced Avocado** on a garlic oil crostini served with a tomato, peppers and red onion salsa finished with a lemon, lime and tarragon vinaigrette

**MAINS**
**Roast Breast of Farmed Turkey** with a pork, sage & onion stuffing, roast potatoes, pigs in blankets, roasted parsnips, brussel sprouts and a turkey gravy

Pan-fried **Fillet of Halibut** served with creamed leeks, crushed new potatoes with spinach, honey glazed carrots and a hollandaise sauce

Slow cooked **Lamb Shank** infused with herbs and served with a creamy garlic and thyme mash potato and a redcurrant gravy

**Vegetarian Christmas Nut Roast** served with stuffing, roast potatoes, roasted parsnips, brussel sprouts and a vegetarian gravy

**DESSERTS**
**Luxury Christmas Pudding** served with cream or custard

**Chocolate Fondant** with white chocolate mousse, salted peanut sauce and vanilla ice cream

**Apple and Blackberry Crumble** served with custard or cream

**Trio of Cheeses** (English Cheddar, French Brie & Stilton) served with chutney, grapes and cheese biscuits

**Ice Creams:** Vanilla - Chocolate - Strawberry

**Sorбets:** Raspberry - Lemon

**Coffee and Mince Pie**

**£69.50 per person**

*(V) – Vegetarian Dishes. Allergen information can be provided upon request

Reservation by telephone only – please call 01494 783075*