



Christmas Day Lunch Menu



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

STARTERS

Home-made **Tomato & Goats Cheese Soup** served with a bread roll (V)

Salmon and Smoked Salmon Roulade with chive cream and a **Smoked Haddock Scotch Egg**

Warm Wild Mushroom & Onion Quiche with watercress salad and truffle oil (V)

Duck Liver Parfait with toasted rustic bread and a spiced plum and ginger jam

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 **Seabass Fillet** on a king prawn and salmon fishcake, creamed leeks and roasted baby carrot

Roasted Pork Belly with a bacon and mushroom Pâté in tempura batter, dauphinoise potato, cauliflower cheese puree, baby vegetables and a red wine jus

Mozzarella, Spinach & Mushroom Wellington served with dauphinoise potatoes and vegetarian gravy (V)

DESSERTS

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

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

Vanilla Crème Brûlée with Cointreau-infused orange segments and short biscuit

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

Ice Creams: Vanilla - Chocolate - Strawberry

Sorbets: Raspberry - Lemon

Coffee and Mince Pie

£65.95 per person

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

Reservation by telephone only – please call 01494 783075