



CHRISTMAS DAY LUNCHEON

110.00 per person

55.00 for kids under 10

STARTERS

Leek and potato soup (ve)

Deep fried breaded brie

with julienne cut cucumber and cranberry sauce

Bourbon glazed pork belly

with honey, soy, anise, served with apple compote and sesame seeds

Smoked salmon

with beetroot, citrus fruit, creme fraîche and salmon roe

MAINS

Roast black feather Norfolk turkey

with all the trimmings and cranberry sauce

Garlic and rosemary beef sirloin

with all the trimmings

Roasted Cornish cod

with honey parsnips and Champagne, chive butter, capers,
served with roasted vegetables and roasted potatoes

Vegetarian Wellington (v)

Mosaic of pumpkin, wild mushrooms and spinach,
wrapped in puff pastry, served with vegetarian gravy

DESSERTS

Christmas pudding

with custard

Yule log

with berry compote

Classic trifle

(v) vegetarian (ve) vegan

£20 per person deposit required to secure your booking.

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu.

A service charge of 15% will be added to your bill with thanks.

