

Festive Lunch & Dinner Menu

Lunch 12 noon to 3pm / **Dinner** 6pm to 9pm

2 Courses £24 per person / **3 Courses** £29 per person

To Start

Classic Prawn Cocktail (gfa)

Cos lettuce, sun blushed tomato, cucumber, lemon, smoked paprika, Marie Rose sauce

Roasted Sweet Potato, Butternut Squash & Cumin Soup (v, vg, gfa croutons)

Herb croutons, micro parsley

Chicken & Apricot Terrine (gfa)

Toasted sourdough, bitter leaf, spiced tomato relish

Mains

Traditional Roast Turkey (gf)

Pork, sage & onion stuffing, pigs in blankets, roasted potatoes, rich gravy

Roasted Hake Fillet (gf)

Lemon & herb crushed new potatoes, mustard cream sauce

Pan Seared Potato Gnocchi (v, vg, gf)

Roasted root vegetables, beetroot puree, spinach, sage oil

All main courses served as above with seasonal vegetables

Desserts

White Chocolate & Raspberry Cheesecake (v)

Raspberry crispies, raspberry syrup

Traditional Christmas Pudding (v, vga, gfa)

Clotted cream, brandy sauce

Lemon & Ginger Meringue (v, gf)

Lemon & ginger curd, Chantilly cream, blackberry coulis

Fresh Fruit Salad (v, vg, gf)

Mango sorbet

Tea/Coffee & Mini Mince Pies

Allergen Information:

Please make aware any dietary requirements at time of booking. Please note our kitchens work with gluten containing products so we cannot guarantee that our dishes will be free of gluten traces. Some items on the menu may contain genetically modified soya or maize and some of our products may contain nuts or derivatives. Please ask our staff for further information. Menu correct as of 1st May 2025 however we reserve the right to use substitute ingredients/ items based on ingredient/ item availability at the time.

V – vegetarian / **VG** – vegan / **GF** – gluten free / **GFA** – gluten free available / **VGA** – vegan available / **N** – nuts