

FESTIVE LUNCH MENU

STARTERS

Soup of the Day, Herb Oil, Garlic Croutons **VE, GF?**

Classic Prawn Cocktail, Shredded Lettuce, Marie Rose Sauce
Brown Bread and Butter **c, g, e, d, so, su, cr**

Chicken Liver Pate, Cumberland Sauce, Caramelised Onion Chutney,
Quince Jelly, Lightly Toasted Crostini **d, g, su, e, ss, n**

Mulled Wine Poached Pear, Blue Cheese Crumb,
Port Glaze, Candied Walnuts **VE? su, d, n**

MAINS

Roast Breast of Turkey, Cranberry & Apricot Stuffing,
Sausage Wrapped in Bacon **GF? g, su, c, d**

Roast Silverside of Beef, Yorkshire Pudding **GF? g, e, d, m, su**

Oven Baked Salmon Supreme, Samphire, Clam & Prosecco Velouté **GF d, f, su, mo**

Beetroot Wellington, Vegetable Puree, Red Wine & Shallot Jus **v n, so, g, su**

Roasted Vegetable and Mix Bean Loaf, Charred Shallots,
Crispy Kale, Vegetarian Gravy **VE, GF**

Roast Potato **su** | Minted New Potato | Baton Carrots | Buttered Sprouts with Chestnuts **n**
Broccoli & Cauliflower Mornay **GF? d, m**

DESSERTS

Christmas Pudding and Brandy Sauce **g, e, d, so**

Black Forest Roulade, Chocolate Sauce **g, e, d, so**

Winter Berry Pavlova, Fruit Coulis, Shortbread Crumb **e, su, so, g, d**

Fresh Fruit Salad, Clotted Cream **VE?, GF d**

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

GF Gluten Free **GF?** Can be Gluten Free (please ask) **V** Vegetarian **VE** Vegan **VE?** Can be Vegan (please ask)

D Dairy **G** Gluten **M** Mustard **E** Egg **MO** Molluscs **CR** Crustacean **C** Celery **N** Nuts **F** Fish

SU Sulphur Dioxide **S** Sesame **SO** Soya **P** Peanuts **L** Lupin