

CHRISTMAS DAY LUNCH MENU

£79 | per adult

£40 | per child

12 years and under

Christmas Day | From 1pm

ARRIVAL DRINK

Glass of fizz

INTERMEDIATE

Champagne sorbet

STARTERS

Game terrine, fig and orange chutney, croutes

Parsnip and apple soup, crispy onions, crusty bread 

Prawn cocktail, micro herb salad, mini tin loaf and whipped butter



MAINS

Roasted rib of beef (served pink or well done) or roasted turkey

Both served with maple glazed carrots and parsnips, truffled celeriac puree, pigs in blanket, onion and sage pork stuffing, mixed greens, veal gravy.


For the table, cheese and pancetta baked sprouts, rosemary butter roasted potatoes

Wild mushroom wellington, maple glazed carrots and parsnips,

truffled onion puree, fondant potato, vegetarian gravy   Vegan options available

Pan roasted stone bass, saffron crushed potato cake, mixed greens and chive white wine sauce

DESSERTS

Christmas pudding, brandy sauce, cranberry compote 

Apple and blackberry pie, Cheshire Farm vanilla ice cream or vegan custard   Vegan options available

Vanilla cheesecake, Biscoff crumb, mulled wine gel, lemon balm 

Chocolate tart, boozy cherries, wild cherry sorbet 

Apple & blackberry pie available for adults only.

COFFEE WITH PETIT FOURS

 Vegan

 Vegetarian

 Gluten free

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of the team know at time of ordering. Full allergen information is available on request.

VIEW

RESTAURANT

