



CHRISTMAS DAY LUNCH

*Let the eating commence. Choose a meal and fulfil your heart's desires.
A day of ease. A day to remember.*

12.30pm or 2.30pm

£72 per Adult, £36 per child

included in the two & three night packages

STARTER

- Roasted Squash & Ginger Soup** Chef's bread roll, parsley butter **G, D, E**
Duck Liver & Gin Parfait Ciabatta crostini, pickled baby gherkin **G, D, SD**
Smoked Salmon & Dill Mousse Salmon roe caviar, dill oil, pea shoots **D, F**
Tarragon Infused Garlic Wild Mushrooms Sourdough toast, crispy poached hen's egg **D, G, E**

MAIN COURSE

- Traditional Roasted Breast of Turkey** Rosemary & thyme duck fat roasted potatoes, pig in blanket, honey roasted carrot & piccolo parsnips, sprouts, apricot & smoked pancetta stuffing, rich gravy **SD, D, G**
Pan Seared Monkfish Pomme fondant, blistered cherry vine tomatoes, garlic lemon & parsley butter, broccoli shoots **D, F**
Pan Seared Fillet of Beef (served pink) Crispy bone marrow, thyme jus, roasted vegetables, parsnips **SD**
Portobello Mushroom, Brie, Cranberry & Spinach Wellington Roasted baby potatoes, rocket parmesan, sun dried tomato salad **G**

DESSERT

- Traditional Christmas Pudding** Feather's rum sauce, redcurrants **G, SD, S, E**
Dark Chocolate Cheesecake Gingerbread base, amaretto ganache **D, SD, G**
Winter Fruits & Mulled Wine Crumble Oat crumb, vanilla custard **D, G**
Blood Orange Panna Cotta Tempered white chocolate, white chocolate crumb **D**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

*C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds*

