



CHRISTMAS DAY LUNCH

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

included in the two & three night packages

2 Nights from £320 per person

3 Nights from £420 per person

STARTER

Spiced Pumpkin Soup Toasted pumpkin seeds, toasted bread **SD, C, G**

Duck Leg Ballotine Glazed plums, watercress salad **MU, SD**

Potato Terrine Butternut squash purée, pickled beach mushrooms **D, SD**

Hot Smoked Salmon Dill panna cotta, beetroot **D, F, SD**

MAIN COURSE

Roasted Breast of Turkey Orange & cranberry stuffing, pig in blanket, honey & thyme roasted root vegetables, brussels sprouts, roast potatoes, pan gravy **CE, D, G, MU**

Roast Sirloin of Beef Yorkshire pudding, brussels sprouts, honey & thyme roasted root vegetables, roast potatoes, pan gravy **CE, D, G, MU**

Fillet of Sea Bream Fennel purée, crayfish sauce, saffron potato, samphire **C, D, F**

Heritage Beetroot & Feta Risotto Rocket & pine nut salad **D, SD**

DESSERT

Christmas Pudding Brandy sauce, orange & cranberry **G, SD, N, E**

Orange Cake Cinnamon frosting, mango sorbet **D, E, G**

Milk Chocolate Crème Brûlée Vanilla sable biscuit **D, E, G**

Selection of Artisan Cheeses Chutney, fruit, biscuits **CE, D, G, SD**



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*

