



## Christmas Day Lunch Menu

Where possible ingredients have been locally sourced and are homemade. All dishes are cooked to order so please be patient.

**5 courses £95.00pp or £47.50 per under 12yrs**

(Includes a Welcome Drink & Tea/Coffee)

**Bookable with a non-refundable deposit of £35.00pp & pre-orders required.**

*\*\*\* Welcome Drink \*\*\**

### Starters

*Parsnip & Apple Soup with Calvados infused Focaccia & a Chestnut & Herb Batter VEO, GF*

*Pan Fried Scallops with Black Pudding, Samphire, Cauliflower Puree & a Bacon Crumb GF*

*Duck Liver Parfait with Derbyshire Oatcakes, Truffle Oil & Bitter Leaves GF, VO*

*Cornish Crab Thermidor with Asparagus Spears & Grilled Lemon GF*

*\*\*\* Champagne Sorbet & Strawberry Compote \*\*\**

## Mains

*Batter Roasted Turkey Saddle, Chestnut & Cranberry Stuffing wrapped in Pancetta, Pigs in Blankets, Duck Fat Roast Potatoes, Creamy Mash, Yorkshire Pudding & a Rich Gravy GFD*

*Char-Grilled 6oz Fillet Steak with Garlic Crevettes, Fondant Potato & a Bordelaise Sauce GF*

*Pan Fried Sea Bass Fillet with Battered Runner Beans, Celeriac Puree, Crashed New Potatoes, Smoked Bacon & a Red Wine Jus GF*

*Wild Mushroom, Chestnut & Lentil Wellington with Roasted Root Vegetables & a Mushroom Gravy VED, GFD, V  
(All served with seasonal Vegetables)*

## Desserts

*Traditional Christmas Pudding with Brandy Sauce & a Rum Batter VO*

*White Chocolate, Clementine & Cointreau Pots with a Fruit Compote GF, VO*

*Yuletide 'Chocolate Log with Festive Decorations V*

*'Frosty the Snowman' Pavlova V, GF*

## To Finish

*A Selection of Cheeses, Chutneys, Grapes & Crackers  
Served with a Choice of Tea or Coffee*

*GF - Gluten Free / GFD - Gluten Free option / V - Vegetarian / VED - Vegan Option / VO - Vegetarian Option*

**FOOD ALLERGIES:** Please alert us when ordering if you have any concerns.