

# Christmas Day

## **Festive Lunch**

From 12:00pm – 2:00pm

**Pricing** 

#### **Starters**

Salmon mi-cuit, mulled wine gel, radish, gin compressed cucumber

Under 10 Years....£75 Under 4 Years...£25

Adults.....£150

Wild mushroom velouté, truffle chestnut & tarragon croquette (V)

Game mosaic, pickled veg, piccalilli emulsion, brioche

Compressed melon, whipped feta, black olive crumb, pickled watermelon (V)

Buffet Main (menu choices are not needed, this will be served carvery style)

Roasted Norfolk turkey

Roast sirloin of beef

Honey mustard glazed gammon

Pan fried halibut, creamed leek, samphire

Celeriac, lentil and savoy cabbage wellington (V)

Served with roast potatoes, sausagemeat & cranberry stuffing, Yorkshire pudding, roasted root vegetables, brussel sprouts, pigs in blanket, braised red cabbage, cauliflower cheese

#### **Desserts**

An extensive array of desserts including some traditional Christmas favourites

#### **Cheese Course**

Selection of cheese *Biscuits, grapes, celery, chutney* 

#### Tea & Coffee

\*A pre-order is required for starters only

Please advise us of any allergies or intolerances



Under 10 years old

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Cheesy garlic bread

Tomato soup

Melon boat, winter berries

Buffet Main (menu choices are not needed, this will be served carvery style)

Roast Norfolk turkey

Roasted sirloin of beef

Honey mustard glazed gammon

Pan fried halibut, creamed leek, samphire

Celeriac, lentil and savoy cabbage wellington

Served with roast potatoes, sausagemeat & cranberry stuffing, Yorkshire pudding, roasted root vegetables, brussel sprouts, pigs in blanket, braised red cabbage, cauliflower cheese

### **Desserts**

An extensive array of child friendly desserts including some traditional Christmas favourites

\*A pre-order is required for starters only

Please advise us of any allergies or intolerances