



Christmas Lunch Menu



STARTERS

Leek and Potato soup, garnished with Crispy Bacon, Homemade Brown Bread
1, 7, 9, 12, 13 *cfva

Black Pudding, Pear & Lime Chutney in Filo pastry, served with Kaffir Lime Jus
1, 3, 7, 9, 12

Golden fried Goat Cheese, Caramelised Pear, Toasted Nuts, Rocket salad & Aged Balsamic 1, 7, 8, 12 *v

Fried Garlic Mushrooms, served with Garlic Aioli dip 1, 3, 7 *v

MAINS

Roast Turkey & Honey Glazed Ham, Herb Stuffing, Mashed Potatoes, Cranberry Sauce & Gravy
1, 3, 7, 12, 13 *cfva

8hr Braised Blade of Beef with Mashed Potato, Butternut Squash, Maple and Paprika Puree, Crispy Onions, Carrots & Mushrooms in Bourguignon sauce
1, 7, 8, 12 *cfva

Atlantic Cod in our Crispy Batter served with Chips, Pea & Mint puree, Tartare sauce & Charred Lemon
1, 3, 4, 9, 12

Fried Rice Croquettes with Asparagus Filling served with Marinara sauce, Walnuts and Curly Kale
1, 8, 9, 11, 12 *cfva *vg

DESSERTS

Chocolate Cheesecake with Honeycomb and fresh whipped Cream 1, 7

Lemon Tart served with Italian Meringue 1, 3, 7

Bread & Butter Pudding with Mixed Berries, Crème Anglaise & fresh whipped Cream 1, 3, 7, 12

Christmas Pudding served with Brandy Butter and Crème Anglaise
1, 3, 5, 7, 8, 12 *cfva

+TEA/COFFEE

1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide, 13. Lupin, 14. Molluscs

*v - vegetarian *vg - vegan *cf - coeliac friendly *cfva - coeliac friendly version available

WE OFFER COELIAC-FRIENDLY AND ALLERGEN-FREE MEALS WHERE POSSIBLE.
WHILE WE STRIVE TO PREVENT CROSS-CONTAMINATION, WE CANNOT GUARANTEE A COMPLETELY ALLERGEN-FREE ENVIRONMENT. PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS OR COELIAC CONDITION. YOUR HEALTH AND SATISFACTION ARE OUR PRIORITIES.