

CHRISTMAS DAY LUNCH 2024

Seating times 12.30, 1pm, 1.30pm, 2pm, 2.30pm

STARTERS

KING PRAWN, AVOCADO & SMOKED SALMON COCKTAIL

Served with buttered brown bread

SWEET POTATO, HONEY PARSNIP AND CHESTNUT SOUP

Topped with Parmesan Croutons and served with bread roll

Chefs Vintage Port & Remy Martin Chicken Liver Parfait

Served with toasted ciabatta

MAINS

TRADITIONAL LOCAL TURKEY CHRISTMAS LUNCH

With all the trimmings

GLENMORANGIE FILLET STEAK MEDALLIONS

Medallions of fillet steak with a stilton, pink peppercorn & Glenmorangie cream sauce

SEAFOOD THERMIDOR

Salmon, king prawn and haddock baked in a brandy Thermidor sauce

PLANT BASED VEGAN AND CHESTNUT ROAST

Home made by our chefs, you don't have to be vegan to love it

All served with Roasted Potatoes, Seasonal Sprouts, honey roast parsnips, red cabbage, carrots, homemade cranberry sauce"

DESSERTS

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY CREAM

HOMEMADE BISCOFF CHEESECAKE SERVED WITH CREAM

Followed by Coffee and Fudge and Mints

£74.95 Per Head, Children under 12 £34.95

Nonrefundable deposit of £20 per person to secure and balance to be paid by 20th December