



CHRISTMAS LUNCH

£125 per person

Spiced pomegranate fizz on arrival

SNACKS FOR THE TABLE

Warm rosemary & sea salt focaccia, butter

Devils on horseback

STARTERS

Celeriac, truffle and hazlenut soup, sourdough VG

Devon half-shell scallops, ndjua, garlic butter

Prawn cocktail, iceberg lettuce, marie rose sauce

MAINS

Roast bronze turkey, stuffing and pigs in blankets

Roast ribeye of beef, horseradish and Yorkshire pudding

Turbot, roasted leeks, beurre rouge

Delica pumpkin, walnut and date wellington VG

*All served with roast potatoes & parsnips, orange and hazelnut butter brussel sprouts,
glazed chantenay carrots, peas, cranberry and bread sauce*

DESSERT

Christmas pudding & rum custard

Lemon curd tart, creme fraiche

Dark chocolate mousse, brandy cream

CHEESE

Selection of cheese, biscuits, walnuts and quince jam 12 pp

TO FINISH

Warm mince pies

Salted caramel truffles

*Please let us know before ordering if you have any allergies or
intolerances. V - vegetarian, Vg - vegan, Vgo - vegan option*