





4 Course Lunch £139 | Includes a glass of Champagne served at your table | Child u12 £75

1st Course

Gently Spiced Honey Roast Parsnip Soup @

2nd Course

King Prawns, Lobster, Avocado Cocktail

Pomegranate salad, Marie Rose sauce

Fig, Mozzarella & Serrano Ham

With wild rocket, basil, balsamic glaze & toasted pine nuts

Ham Hock Terrine

Plum & apple chutney, pea shoots, balsamic glaze, toasted sourdough 😝 sourdough available

Melon

Orange & stem ginger cocktail V GF VGN

Main Course

Roast Kentish Turkey Breast

Chipolata sausage in bacon and sage, chestnut & cranberry stuffing

Roasted Sirloin of Beef

Port glazed shallots & yorkshire pudding

Baked Fillet of Sea Bass

New potatoes, buttered spinach, chive and a saffron velouté. GF Without sauce

Vegan Heritage Pot Pie

Served with a duchess potato topping.

Festive selection of vegetables; Roast potatoes, honeyed parsnips, baby carrots and buttered sprouts

Dessert

Traditional Christmas Pudding

With Brandy Crème. GF Option available

Citrus Lemon Tart

Crème fraiche & candied citrus peel

Chocolate Mousse

Mocha sauce, cocoa nib tuiles & kumquat compote

Tropical Paradise Fresh Fruit Salad 🙃

With Honey Lime Dressing

Cheese Selection

With biscuits

Followed by Traditional Mince Pies and Coffee



V Vegetarian GF Gluten Free VGN Vegan





If you would like to check for any food allergens, please don't hesitate to ask





