

* Christmas Day Lunch *

SELECTION OF CANAPÉS

STARTERS

BEETROOT CARPACCIO

Smoked beetroot carpaccio, Black Sticks blue cheese, toasted walnut & wild rocket
V | *VE* | *DF* | GF | *NF*

TUNA TARTARE

Seared tuna tartare, pickled mouli, apple caper sauce & watercress
DF | NF

PIG'S CHEEK TERRINE

Warm confit pig's cheek terrine, celeriac textures, crackling & split jus dressing
GF | DF | NF

WINTER SQUASH

Variations of Winter squash, pearl barley, coconut yoghurt & crispy sage
V | VE | GF | DF | NF

CHAMPAGNE SORBET

MAINS

TURKEY

Roasted pancetta wrapped paupiette, château potatoes, pigs in blankets, sprouts, crushed carrot and swede, caraway seeded cabbage & red wine jus
NF

COD CHEEKS

Poached cod cheeks, squid ink gnocchi, sprout tops, fennel salami & salsify sauce
NF

FILLET STEAK

Slow-roast fillet of beef, black kale, fondant potato, parmesan crusted parsnips & mulled wine sauce
GF | NF

MUSHROOM WELLINGTON

Wild mushroom and spinach wellington, château potatoes, sprouts, crushed carrot and swede, caraway seeded cabbage & vegan jus
V | VE | DF | NF

DESSERTS

PISTACHIO CAKE

Pistachio and almond cake, blood orange gel, orange sorbet & satsuma
V | VE | DF

ESPRESSO MOUSSE

Espresso mousse, oatmeal crumble, chocolate marshmallows & vanilla cream
NF

STICKY TOFFEE

Christmas pudding sticky toffee, brandy sauce and red currants
V | NF

SELECTION OF CHEESES

Fig chutney, grapes and crackers
V | *GF*

TEA, COFFEE & MINCE PIES

V - Suitable for vegetarians VE - Suitable for vegans DF - Dairy free GF - Gluten free NF - Nut free

** - Can be made

Pre-orders required and due no later than Wednesday 29th November. All dishes can be adapted to suit guests with special dietary requirements if pre-ordered. Not all of the ingredients used in our dishes are listed on the menu, therefore please ensure that you inform a member of our events team of any allergies or intolerances before placing your pre-order. All of our food is prepared to the highest possible standard, however it is prepared in a kitchen where gluten, nuts and dairy are present. Whilst we endeavour to serve allergen request meals, our kitchen contains all allergens and we cannot guarantee that there is not a risk of cross contamination.