



Christmas Day luncheon

£69.95 - Children under 12 - £30

Complimentary prosecco on arrival

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Homemade cream of tomato and basil soup with artisan breads

Prawn, lobster tail and crayfish cocktail, served with a lime and bloody mary sauce

Duck, spring onion and chive croquettes served on baby gem lettuce and hoi sin sauce

Homemade chicken liver parfait, made with shallots and blended with cognac

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Poached cod fillet, poached in milk and served with a champagne and dill sauce

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Champagne and mango sorbet

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Roasted Shropshire bronze turkey breast, with homemade stuffing, fluffy goose fat potatoes, pigs in blankets, and topped with fresh cranberries

Fillet steak tornados rossini, Angus fillet steak on a toasted croton, wrapped in streaky bacon, and topped with homemade pate, drizzled with a light madeira jus

Pan fried, wild, line caught sea bass fillets, cooked with lemon and dill, on a bed of spiced seafood linguine

Spinach, goats cheese and wild mushroom wellington, with a tomato and roasted red pepper sauce

Slow roasted lamb rump, served on a bed of minted creamed potatoes, drizzled with a red currant and rosemary gravy

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Traditional Christmas pudding served with brandy cream

Homemade lemon tart with raspberry coulis and sugar dusted meringue

Individual chocolate tart , vanilla pod ice cream and homemade brownie

Trio of continental cheeses with fruits and spiced chutney

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Freshly brewed filter coffee with hand made petit fours and warm mince pies

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Merry christmas!

All our meals are cooked fresh to order, so at busy times, please be patient as this may take slightly longer

Please be aware, some of our meals may contain nuts and other allergens. If you have any allergies, or intolerances, Please inform a member of our staff before placing your order

All items are subject to availability

