



CHRISTMAS DAY LUNCH

*Let the eating commence. Choose a meal and fulfil your heart's desires.
A day of ease. A day to remember.*

Arrival from 12 Noon

£70 per Adult, £35 per child

included in the two & three night packages

STARTER

Seafood Bouillabaisse Soup Toasted garlic ciabatta **CE, SD, E, G, C, F, MU, MO**

Confit Duck Leg Terrine Pickled mushrooms, coriander salad **SD, CE, MU**

Crispy Cauliflower Beignets Four cheese fondue, truffle sauce **G, D, E, SD, MU, S**

Chicken Liver Parfait Red onion marmalade **SD, CE, D, G, E**

MAIN COURSE

Roast Breast of Turkey Pigs in blankets, sage & onion stuffing, red wine jus **G, D, E, SD, CE**

Fillet of Beef Wellington Mushroom duxelle parfait, celeriac & truffle purée **G, D, E, SD, CE**

Pearl Barley Risotto Hen of the woods, winter leaves **D**

Pan Seared Monkfish Fillet Buttered samphire, mussel velouté, crushed new potatoes **F, D, CE, SD, MO**

DESSERT

Traditional Christmas Pudding Brandy sauce **G, D, E, SD, N**

Treacle Tart Crème Fraîche, candied walnuts **D, E, G, SD, N**

Chocolate Praline Cake Orange cremeaux, hot chocolate sauce **D, G, N, SD, E**

Vanilla Panna Cotta Spiced pear strudel, blackcurrant sorbet **G, D, E, SD**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

*C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds*

