



# Christmas Day

## LUNCH MENU

### Goat's Cheese (V)

Toasted Ciabatta, Smashed Avocado, Rocket Leaves, Balsamic Reduction

### Truffle Pâté De Foie Gras & Chicken Liver Parfait

Orange & Winter Berries Chutney, Berries, Toasted Brioche

### Atlantic Prawns & Lobster Cocktail

Marie Rose Sauce, Little Gem, Cherry Tomatoes, Garlic Bread

### Seared Local Scallops (Gf)

Cauliflower Purée, Sautéed Chorizo, Vine Tomatoes, Lemon Butter

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### Sweet Potato & Coconut Soup (V)

Served with Wholemeal Croutons

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### Sgroppino Sorbet

(Lemon & Prosecco)

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### Roasted Free Range Turkey

Accompanied by all of the Traditional Trimmings, Roast Potatoes, Vegetables, Brussel Sprouts

### Chargrilled West Country Beef Fillet & King Prawns (Gf)

Béarnaise Sauce, Grilled Cherry Tomatoes, Flat Mushroom, French Fries

### Rosemary Roasted Dorset Rack Of Lamb

Rosemary Jus, Plum & Cranberry Chutney, Minted Potato Purée,  
Carrots, Broccoli

### Pan Fried Hake Fillet (Gf)

Atlantic Prawns, Sautéed Pimentos, Crispy Capers, Lemon Butter,  
New Potatoes, Asparagus

### Baked Vegetable Wellington (V)

Tomato Sauce, Sautéed Spinach, Flat Mushroom

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### Traditional Christmas Pudding (V)

Spiced Rum Sauce

### Panettone & Clementine Tiramisu (V)

Abstract Chocolate

### Assiette Of Festive Desserts

Black Forest Bûche, Mince Pie Treacle Tart, Marsala Panna Cotta, Passion & Raspberry Present

### Selection of Artisanal Cheese (V)

Fig, Black Butter, Pecan Soda Bread, Crackers, Grapes, Chutney, Celery, Quince Paste

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### Freshly Brewed Coffee or Tea

With Homemade Mince Pies

**£135.00**  
per person

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team. (V) vegetarian, (Vg) vegan, (Gf) gluten free

