

Lunchtime

CHRISTMAS PARTY MENU

Seasonal Melon & Parma Ham

Toasted Brioche, Berries, Fruit Chutney

Atlantic Prawn Cocktail

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

Crispy Panko Squid Rings

Aioli Mayonnaise, Dressed Mixed Leaves

Butternut, Orange Zest & Coriander Soup (V)

Served with Wholemeal Croutons

Roasted Free Range Turkey

Accompanied by all of the Traditional Trimmings

Rosemary Roasted Loin Of English Pork

Jersey Apple Cider Sauce, Crackling, Apple & Cranberry Chutney

Pan Fried Sea Bass Fillet (Gf)

Atlantic Prawns, Vine Tomatoes, Crispy Capers, Lemon Butter

Roast Squash, Mushroom & Onion Tart (V)

Caramelised Onion Puff Pastry Tart with Roast Squash,
Mushrooms & Goat's Cheese, Asparagus,
Smoked Carrot Purée, Salsa Verde

Traditional Christmas Pudding (V)

Spiced Rum Sauce

Apple Crumble Trifle (V)

Roast Apple Compote, Salted Caramel Custard, Ginger Parkin,
Almond Crumble, Brown Sugar Chantilly Cream

Orange & Cinnamon Crème Brûlée (V) (Gf)

Cranberry Compote, Amaretti Biscuits

Gingerbread Meringue Tart (V)

Poached Pear, Pear Sorbet

Selection of Artisanal Cheese (V)

Served with Grapes & Crackers

Freshly Brewed Coffee or Tea

with Homemade Mince Pies

£38.00
per person

Includes a 125ml
glass of house
wine or a soft
drink.

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

