

Festive Lunches

Menu

TOMATO & BASIL MOUSSE (VE) (GF)

Balsamic onions, nasturium, olive crumb, confit cherry tomato, tomato sherry dressing.

CHICKEN AND APRICOT TERRINE (GF)

Pressed confit chicken, with apricot and ginger chutney, sunflower seeds and rocket salad.

ROASTED PARSNIP SOUP (VE) (GF)

Finished with a parsnip crisp and a drizzle of fragrant herb oil.



BACON WRAPPED STUFFED TURKEY ESCALOPE (GF)

A delicious turkey escalope, stuffed with classic sage and pork onion stuffing, served with crispy roasted potatoes, honey-roasted root vegetables, buttered sprouts, and bacon-wrapped chipolatas and rich festive gravy.

ROAST FILLET OF SALMON (GF)

Roasted salmon fillet with chargrilled courgettes, crushed basil new potatoes, and finished with a rich shellfish bisque.

ROAST SWEET POTATO TART (VE) (GF)

Roast sweet potato and red onion marmalade, served with tenderstem broccoli, caramelised shallot and crispy kale, arrabiata sauce.



CHOCOLATE AND ORANGE TORTE (VE) (GF)

A rich chocolate tart with a zesty orange twist and a refreshing passion fruit coulis.

NEW YORK BAKED CHEESECAKE

Biscoff crumb and caramel sauce.

RASPBERRY DELICE

With a raspberry compote and white chocolate pearls.



TEA, COFFEE & MINCE PIES

A cup of freshly brewed tea or coffee, served with traditional buttery mince pies filled with a festive fruit mix.

Allergen details: If you would like information on ingredients within our menu items in relation to allergens and food intolerances including GF, please ask a member of staff who will be happy to assist you. Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present. This is a sample menu and may be subject to small changes.

