

CHRISTMAS DAY

Lunch menu

Amuse Bouche

Wild mushroom and tarragon soup GF, VE

Starter

Ham hock and asparagus terrine

With a beetroot and fennel chutney

Seafood melange GF

Smoked salmon, whole king prawns,
and crayfish on a gem lettuce with
vodka bloody Mary sauce

Pearls of melon GF,VE

Pearls of water, gala crown, and cantaloupe melon
With fresh raspberries and coulis

Intermediate

Sicilian lemon sorbet GF, VE

From the Carvery

Roast sirloin of beef

Roast turkey

Pan-fried red mullet

With spring onions in Miso butter

Vegetarian cassoulet

Crowned with a herb scone

Cranberry and Quorn roast GF,VE

With a redcurrant jus

All served with chef's special selection of vegetables, potatoes along with thyme and chestnut stuffing, pigs in blankets, Yorkshire pudding and gravy

Desserts

Christmas pudding

With brandy sauce and clotted cream

Tropical fresh fruit salad GF,VE

With clotted cream

Lemon meringue sundae

White and dark chocolate torte

With Baileys white chocolate cream

Trio of Cheese GF?, V

Devon Blue, Mature Cheddar, and Devonshire
Red cheese with celery, quince jelly and a
selection of crackers

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Coffee & Mince Pies

Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 kcal a day.

G Gluten Free | GF? Can be made Gluten Free (Please ask when ordering) | V Vegetarian | VE Vegan | VE? Can be made Vegan (Please ask when ordering)