

# FESTIVE LUNCH MENU

---

*Please advise us of dietary requirements.*

**Jersey Royal, Spinach & Leek Soup**  
*Blue stilton croute (vegan without croute)*

**Classic Prawn Cocktail**  
*Baby mix leaves, homemade cocktail dressing and malted bread*

**Ardennes Pâté With Chorizo**  
*Piccalilli, cherry tomatoes, mixed baby leaves and  
toasted granary seeded baguette*

---

**Traditional Roast Turkey**  
*Homemade sage and onion stuffing, pigs in blankets, traditional gravy,  
seasonal vegetables and crispy roast potatoes in duck fat*

**Slow Cooked British Beef Sirloin With Rosemary**  
*Red wine sauce with thyme, Yorkshire pudding, seasonal vegetables  
and crispy roast potatoes in duck fat*

**Oven Roasted Salmon With A Herb Crust**  
*Saffron sauce, curly kale and dauphinoise potatoes*

**Nut Roast**  
*Seasonal vegetables and crispy roast potatoes*

---

**Traditional Christmas Plum Pudding**  
*Homemade brandy sauce*

**Lemon & Lime Cheesecake**  
*Forest fruits*

**Vegan Dark Chocolate Mousse**

**Seasonal Fresh Fruit Salad**  
*Christmas pudding ice-cream*

---

**Coffee & Mints**

All weights are uncooked. All prices include VAT at current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details.