



SUNDAY LUNCH

STARTER

ROASTED CELERIAC SOUP (V)

Sage Oil

CHICKEN LIVER PARFAIT (E, M, SU)

*Fig Chutney, Brioche,
Parsnip Crisps*

WHISKEY CURED SALMON (F, SU)

Cucumber, Apple, Fennel Salad

WILD MUSHROOM AND LEEK TARTLET (E, G, M, SU, V)

Onion Marmalade, Rocket Salad

MAINS

**ALL SERVED WITH CAULIFLOWER CHEESE, SEASONAL VEGETABLES
(EXCLUDING FILLET OF SEA BREAM)**

ROASTED FREE RANGE TURKEY (G)

*Roast Potatoes, Sage and Onion Stuffing,
traditional trimmings*

ROAST SIRLOIN OF BEEF (G)

Roast Potatoes, Yorkshire Pudding, Pan Gravy

MUSHROOM WELLINGTON (G, V)

Spiced Carrot Puree, Spiced Tomato Sauce

FILLET OF SEA BREAM (F, M)

*Creamed Leeks, Tender Stem Broccoli, Crushed New potatoes
White Wine Cream Sauce*

DESSERT

TRADITIONAL CHRISTMAS PUDDING (E, GFA, M, VE)

Brandy Sauce

GLAZED LEMON TART (E, G, M, V)

Vanilla Bean Ice Cream

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE (E, G, M)

Raspberry Puree, Shortbread Biscuit

APPLE AND PEAR CRUMBLE (E, G, M)

Custard

KEY: GFA/VEA ARE DISHES THAT CAN BE ADAPTED TO SUIT DIETARY NEEDS

PLEASE NOTE: Our kitchen does operate with all allergens listed below, we cannot guarantee that all products will be allergen free.
please speak to a member of staff for more information. Items Containing : (CE-CELERY, G-CEREALS/GLUTEN, CR-CRUSTACEANS, E-EGGS, F-FISH, LUP-
LUPIN, M-MILK, MO-MOLLUSCS, MU-MUSTARD, N-NUTS, PN-PEANUTS, SS-SESAME SEEDS, S-SOY, SU-SULPHUR DIOXIDE