



2026 Christmas Lunch Menu

Red or White Wine, or Orange Juice on Arrival

Starters

Seafood Cocktail with Prawns & Crayfish on shredded Lettuce topped with Marie Rose Sauce with Seeded Bread - **NF, GFA, DFA**

Chicken & Chorizo Skewers drizzled with Sweet Chilli Sauce - **NF, DF, EF, GF**

Maple roasted Carrot Soup served with a warm Mini-Loaf - **NF, DF, EG, V, VG, GFA**

Ricotta & Spinach Tortellacci topped with a herby Tomato Sauce - **NF, V**

Mains

Roast Turkey & Gammon with a Sausage Meat Stuffing & a Pig in Blanket - **NF, DF, EF, GFA**

Mediterranean Vegetable Wellington with a Herby Tomato Sauce - **NF, DF, EF, V, VG, GFA**

Cod, Spinach & Basil Pesto Wellington with a creamy white Wine & Lemon Sauce - **GFA**

Fillet of Pork with a creamy Mushroom & Wholegrain Mustard Sauce - **GF, EF, NF**

All Served with Roast Potatoes & Seasonal Vegetables

Desserts

Christmas Pudding with Brandy Sauce - **V, GFA**

Mulled Apple, Gingerbread & Blackberry Crumble with Custard - **NF, V, EF**

Chocolate Torte with a Mixed Berry Compote - **GF, V, NF**

Trio of Cheese & Biscuits: Mature Cheddar, Brie & Stilton with Chutney- **GF, EF, V**

**(NF- Nut Free, EF- Egg Free, GF- Gluten Free, V- Vegetarian, VG- Vegan,
DF- Dairy Free, GFA- Gluten Free Option Available,
DFA- Dairy Free Option Available)**

Followed by Tea, Coffee & Mince Pies

£40 per person