

CHRISTMAS DAY LUNCH

Adult Menu

Cranberry & Brie Crostini (v, GFA)

Chestnut & Mushroom Arancini (vg)

Pigs in Blanket Skewer, honey & mustard glaze (DFA)

Roasted Parsnip Soup, crispy sage oil (v, vg, GFA, DFA)

King Prawn Cocktail, Marie Rose, baby gem

Spinach & Feta Filo Roll (v, vg)

Traditional Roast Turkey

sage & onion stuffing, pigs in blankets, roast potatoes,
honey carrots, sprouts, gravy (GFA, DFA)

Roast Pork Belly

apple compote, crackling, creamy mash,
roasted veg, gravy

Roast Topside of Beef

Yorkshire pudding, roast potatoes,
glazed carrots, rich gravy (GFA, DFA)

Wild Mushroom Wellington

honey glazed carrots, roast potatoes,
sprouts, gravy (v, vg)

Traditional Christmas Pudding, brandy sauce (v)

Dark Chocolate & Orange Torte, candied peel (v)

Winter Berry Pavlova, vanilla cream (v)

Sticky Toffee Pudding, salted caramel ice cream (v)

Caramel Biscuit Cheesecake

with vegan vanilla ice cream (v, vg, GFA)

Chocolate Orange Tart (v, vg, DFA)

Chocolate Brownie (v, GFA)

Fresh Fruit Salad (v, vg, GFA, DFA)

Tea & Coffee | Chocolates

The hotel cannot guarantee that any food or beverage item is 100% free from traces of allergens. Menu descriptions may not include all ingredients and alcohol may be present in some dishes.

(v) Vegetarian (vg) Vegan (GFA) Gluten Free available (DFA) Dairy Free Available