

Family Festive Sunday Lunch

Starters

Celeriac and truffle soup, parmesan croute (5)

**Classic prawn cocktail, marie rose sauce, cherry tomatoes, fresh gem lettuce,
basil cress, sea salt croute.**

(1,6,13) Gluten free version available

Butternut squash, beetroot, (vegan) parmesan and chive tart served with dill creme fraiche.

(5) Gluten free version available

**Smoked chicken Caesar salad, fresh romaine leaf, cherry tomatoes, Caesar dressing, truffle and thyme
croute**

(1, 6)

Mains

**Slow Roast turkey breast, sage and onion pork stuffing, thyme roasted potatoes, glazed carrots and
parsnip, seasonal greens, turkey gravy.**

(1) Gluten free version available

Roast chicken, red wine braised cabbage, garlic mashed potato, celery cress, jus

(1) Gluten free version available

**Pan seared sea bass fillet, dill crushed new potatoes, buttered spinach, Atlantic prawn and spring onion
white wine sauce**

(5,13)

**Garlic and thyme chestnut mushroom, spinach and vegan parmesan 'lasagne' with celeriac,
served with mushroom jus.**

V, G

Desserts

Classic Christmas pudding, brandy-soaked red current, brandy butter sauce.

(1,5,6)

White chocolate crème brulee, winter fruit compote

(5,6)

Mulled wine pear crumble, vegan strawberry ice cream

V, G

Tea, Coffee and Petit Fours

ALLERGEN KEY

1 = Gluten | 2 = Soya | 3 = Lupin | 4 = Celery | 5 = Milk | 6 = Eggs | 7 = Sulphur Dioxide | 8 = Mustard
9 = Sesame | 10 = Peanuts | 11 = Nuts | 12 = Crustaceans | 13 = Fish | 14 = Molluscs

V = VEGAN FREE | G = GLUTEN FREE