

Sunday Lunch Menu

Starters

Caramelised parsnip & white onion soup, paprika sourdough croutons, pine oil (ve)

Homemade chicken liver parfait, cranberry jelly, spiced plum chutney, toasted brioche

Crayfish & prawn salad, avocado mousse, butter lettuce salad, chardonnay vinaigrette

Mains

WH Frost breast of free range turkey, local roast potatoes, pigs in blankets, sage & onion stuffing, seasonal vegetables, poultry jus

Slow roasted rump cap of aged beef, horseradish pomme purée, caramelised carrot, watercress, ale jus, yorkshire pudding

Pan roasted fillet of Scottish salmon, fregula fricassee, spinach, butter sauce

Beetroot gnocchi, butternut squash & wild mushrooms, crispy kale, toasted pumpkin seeds (ve)

Desserts

Steamed Christmas pudding, warm brandy sauce, winter spiced berries

Clementine & white chocolate bread & butter pudding, vanilla crème anglaise

Poached winter fruits with mascarpone & cinnamon tuile

Limoncello tiramisu, cranberry & pistachio biscotti

A full pre-order will be required in advance of the event along with any further dietary requirements so that we can make alternative arrangements for these guests.