

Christmas Day Lunch Menu

First Course:

Wild Rabbit and Mulled Wine Terrine, Shallots and Black Cracked Pepper Butter, Bread Roll (GF)*

Pan Seared Scallops, Truffle Carrot Puree, Crispy Chorizo, Micro Herbs (GF)

Creamy Brandy Infused Forest Mushroom Soup and Parmesan Tuille (GF on Request)

Sun Dried Tomato, Whipped Feta and Spinach Tartlet, Balsamic and Winter Spiced Glaze (V, VG)*

Second Course:

Cranberries and Orange Sorbet

Main Course:

*Roasted of Orange and Herbs Marinated Turkey with All the Trimmings,
Roast Potato and Vegetables Roast Gravy*

*Sirloin of Scottish Beef with Yorkshire Pudding,
Roasted Potato and Vegetables, Pan Gravy*

*Pistachio and Garden Herbs Crust Salmon Steak, Sweet Potato Fondant
Cherry Vine Tomatoes, Tenderstem Broccoli, Lemon Hollandaise (GF)*

*Cranberries, Chestnuts and Vegetables Royal Roast, Dauphinoise Potato
Sauteed Spinach and Mushroom, Rosemary and Garlic Jus (V, VG, Gf)*

Dessert:

Winter Vanilla Panna Cotta, Mulled Wine Fruits (V, GF)

Award Winning Traditional Christmas Pudding with Brandy Sauce (GF)*

Raspberries and Pistachio Cream Tiered Cup (V, GF)

Melton Stilton and Port, Fruit and Biscuit

Coffee & Petit Fours