

CHRISTMAS LUNCH MENU

Starter

Chicken and Duck Liver Pâté with Red Onion Chutney

A smooth and rich chicken and duck liver pâté served with a tangy red onion chutney. Accompanied by toasted brioche and a garnish of watercress.

Roasted Beetroot and Avocado Salad (Vegan)

A vibrant salad featuring roasted beetroot, sliced avocado, and toasted pumpkin seeds on a bed of mixed greens. Drizzled with a balsamic glaze.

Soup

Roasted Chestnut and Parsnip Soup (Vegan)

A festive and warming soup made from roasted chestnuts and parsnips, delicately spiced with nutmeg and thyme. Served with a crusty bread roll.

Main Course

Roast Turkey

Succulent roast turkey with sage and onion stuffing, served with crispy roast potatoes, honey-glazed carrots, Brussels sprouts with chestnuts, Yorkshire pudding, pigs in blankets, and rich turkey gravy.

Honey-Glazed Gammon

Tender, slow-cooked gammon glazed with honey and mustard, served with crispy roast potatoes, honey-glazed carrots, Brussels sprouts with chestnuts, Yorkshire pudding, pigs in blankets, and a rich mustard gravy.

Roast Beef

Prime rib of beef roasted to perfection, served with horse radish sauce, crispy roast potatoes, honey-glazed carrots, Brussels sprouts with chestnuts, Yorkshire pudding, pigs in blankets, and a rich red wine gravy.

Vegan Beef Flank

Savoury vegan beef flank made from plant-based ingredients, marinated and seared to perfection. Served with crispy roast potatoes, honey-glazed carrots, Brussels sprouts with chestnuts, vegan Yorkshire pudding, vegan pigs in blankets, and a rich vegan red wine gravy.

Dessert

Traditional Christmas Pudding with Brandy Sauce (Vegan Option Available)

A classic steamed Christmas pudding filled with dried fruits, spices, and a hint of brandy. Served warm with a rich brandy sauce, with a vegan version available.

Vegan and Gluten-Free Chocolate and Orange Torte

A decadent and rich chocolate torte infused with zesty orange. Made with almond flour and topped with a glossy dark chocolate ganache. Served with a side of fresh berries.

Biscuits with Tea and Coffee

A selection of traditional biscuits, including vegan mince pies, shortbread, and oat cookies. Served with freshly brewed coffee or a selection of fine teas (plant-based milk options available).

