



**MENU
OVERLEAF**

5

Course Christmas Sunday Lunch

includes welcome drink, tea and coffee
Optional cheese course + £8

£60 per person

£15 deposit*

*non-refundable after 14 December

Sunday 21st December

**BOOK A TABLE FOR CHRISTMAS SUNDAY LUNCH
at the bar or call 01793 613005**

Available times: 12pm, 12.30pm, 1pm, 1.30pm, 2pm, 2.30pm, 3pm and 3.30pm



TO START

Pan Seared Scallop with cauliflower puree, roast chestnuts, crispy prosciutto

Confit Duck Leg Terrine, toasted brioche, winter spiced fig chutney

Salt Baked Heritage Beetroot Tart, whipped goats cheese, candied walnut, basil oil

MAIN COURSE

Roast Sirloin of Beef with celeriac puree, port & rosemary jus, horseradish gremolata

Roasted Duck Breast with braised red cabbage, blackberry jus

Wild Mushroom & Chestnut Terrine, mushroom velouté, steamed greens

Roasted Cod Loin with braised chicory, mussel & saffron sauce

All served with roasted potatoes, roasted parsnips and seasonal vegetables

PALETTE CLEANSER

Lemon Sorbet with crystalized mint

PUDDING

Chocolate Fondant with chocolate sauce and pistachio crumb

Sticky Fig & Walnut Pudding, warm brandy caramel sauce and vanilla ice cream

Spiced Poached Pear, cinnamon crumble and mascarpone cream

OPTIONAL (+£8)

Artisan British Cheese Board with spelt wafer biscuits, celery, chutney

TO FINISH

Mince Pie with brandy butter icing

