

**THREE COURSE LUNCH
WITH COFFEE & PETIT - FOURS**

ADULTS £65

CHILDREN £32

BOOKINGS ESSENTIAL

50% DEPOSIT REQUIRED AT TIME OF BOOKING

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR FOOD BILL

ROAST CELERIAC & APPLE SOUP
HOMEMADE BREAD

ROAST BEETROOT, BURRATA & ARTICHOKE SALAD
PEDRO XIMENEZ DRESSING

SMOKED SALMON & CRAYFISH FISHCAKE
TARTARE SAUCE, LEMON DRESSING AND MICRO HERB SALAD

CONFIT DUCK & PRUNE TERRINE
APPLE CHUTNEY



PAN FRIED SEA BASS
CHORIZO & PEA RISOTTO, SALSA VERDE

VENISON STEAK
BLACK PUDDING MASH, BITTER CHOCOLATE
& RASPBERRY VINEGAR JUS

WILD MUSHROOM & NUT ROAST
SEASONAL VEGETABLES AND GRAVY

ROAST TURKEY BREAST
CHESTNUT STUFFING, PIGS IN BLANKETS, SEASONAL VEGETABLES AND GRAVY



CHRISTMAS PUDDING
PEDRO XIMENEZ CLOTTED CREAM AND ALMONDS

CHOCOLATE BROWNIE
GRIOTINES AND CHERRY ICE CREAM

WHISKEY & COKE STICKY TOFFEE PUDDING
VANILLA ICE CREAM

CHEESE PLATE
BISCUITS AND QUINCE JELLY

FOUR COURSE DINNER
MIDNIGHT CHAMPAGNE
FIREWORKS
DANCING

£75 PER PERSON

BOOKINGS AND PRE-PAYMENT ESSENTIAL

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR FOOD BILL

AMUSE-BOUCHE



WHITE ONION & SAUTERNES SOUP
BLUE MONDAY FRITTER

BRESAOLA
CELERIAC REMOULADE

PINK GIN CURED SALMON
BEETROOT & HORSERADISH SALAD

CHICORY, BLUE MONDAY & WALNUT SALAD
PEDRO XIMENEZ DRESSING



TRUFFLE MACARONI CHEESE
FENNEL LEMON & CAPER SALAD

ROAST SEA BASS
CRAYFISH & SUN BLUSHED TOMATO RISOTTO

ROAST BEEF SIRLOIN
ROAST SHALLOTS, GARLIC MASH & BRAISED OXTAIL JUS

PAN ROASTED DUCK BREAST
PARMENTIER POTATOES, GRIOTINE VANILLA SAUCE



CHOCOLATE BROWNIE
GRIOTINE CHERRIES & CLOTTED CREAM

STICKY TOFFEE PUDDING
VANILLA ICE CREAM

RASPBERRY CRÈME BRÛLÉE
LEMON SORBET

CHEESE PLATE
SEASONAL FRUIT CHUTNEY, WALNUTS, CELERY AND OATCAKES



COFFEE AND PETIT FOURS