

Christmas

2025

LUNCH MENU



Starters

Assiette of Fresh Melon Duo of Galia and Cantaloupe melon and a cherry coulis

Carrot and Coriander Soup with a crusty roll and butter

Main Courses

Hand Carved Roasted Breast of West Country Turkey
accompanied by pigs in blankets, stuffing and chefs pan gravy

Loin Of Cod Herb roasted loin of cod napped with a white wine, cheddar and Dijon mustard sauce

Vegan Festive Wellington

Roasted butternut squash with mushrooms, cranberry sauce and sage and onion seasoning encased in puff pastry and drizzled with a mulled wine and sage jus

Seasonal vegetables served with all main courses

Desserts

Traditional Christmas Pudding

served with a choice of brandy sauce, pouring cream or ice cream

Lemon Tart with Fruits of the Forest

served with cream or ice cream

Followed by

Tea, coffee & chocolate mints

Our food is prepared in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all that we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let us know if you have any allergies or intolerances.

Vegan & Gluten-free Menus Available

We kindly request that guests make their choices from one menu only, menus are not interchangeable.
Pre-orders will be required. Please ask for details.