

CHRISTMAS DAY LUNCH

Enjoy a truly magical Christmas Day with your family and friends, relax and let us do the hard work so you can unwind and indulge with a delicious 5 course traditional Christmas Day lunch, including crackers and table novelties

Bar open 11am, tables available from 12.00pm till 1.00pm *(confirmed at time of booking)*
£125 per head | Child £65 (under 12 years old)

MENU

Chef's Amuse-Bouche (V, GF)



Classic French onion soup, blue cheese croute, warm bread (V, GFA)

Roulade of Scottish gravadlax, dill cream cheese & crayfish, petit salad, horseradish (GF)

'Selle du Cher' goats' cheese, crushed walnuts

Ballotine of confit duck, Parma ham & ham hock, Cumberland sauce, pickled balsamic onions



Award winning Yorkshire reared turkey, chestnut, sausage & apricot stuffing, pig in smoked blanket, honeyed parsnips, herb roasted potatoes, seasonal buttered vegetables, Yorkshire pudding (GFA)

Prime 32-day aged Yorkshire sirloin of beef, (served pink), potato rosti, port & redcurrant sauce, seasonal buttered vegetables, Yorkshire pudding (GFA)

Grilled sea trout, sauté new potatoes, garlic French beans, caper, butter & parsley sauce (GF)

Ratatouille of roasted vegetables, gnocchi & feta, crispy onions, basil (V)



Traditional boozy Christmas pudding, brandy sauce (GFA)

Classic vanilla crème brûlée, mulled berry compote, shortbread (V, GFA)

Baked Irish cheesecake, crushed amaretti biscuits (V)

Chocolate & marmalade panettone tart, double chocolate chip ice cream (V)

Salted caramel dark chocolate tart, chopped roasted nuts, dairy free strawberry & yuzu ice cream (V, VE, DF)



Platter of "Cryer & Stott" cheeses, fruit cake, mince pies, crackers & grapes (GFA)

DIETARY INFORMATION

(GF) gluten friendly | (GFA) gluten friendly available | (V) vegetarian | (VA) vegetarian available | (VE) Vegan | (DF) Dairy Free