*Pre-Christmas Luncheon Menu 2023*

 Cream of Parsnip Soup

*With Leeks and Bacon GF MI*

Smoked Salmon Rillettes

*Honey Infused Carrot and Prawn Slaw GL FI CR*

Smoked Breast of Duck

*Mulled Wine Poached Pear and Beetroot Relish GF SD*

Compilation of Melon and Exotic Fruit Bowl*GF SD*

           Roasted Tomato And Red Pepper Soup GF MI

*Creme Fraiche and Chives*  SE GL LU MI

Black Sesame Seeded Goat’s Cheese Roulade

Pressed Apple Compote and Rosemary Salted Toast *GL LU MI SE*

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Traditional Roast Turkey

*Apricot and Cranberry Forcemeat, Sweet Sausage Wrap GL LU MI SO*

Duo of Welsh Rump and Leg of Lamb

*Savoy Cabbage Wrap - Cauliflower Puree GL  LU MI SO*

Roast Rump of Beef

*Horseradish and Herb Yorkshire Pudding GL  LU MI SO*

Salmon Fillet

*Braised Leeks - Lobster Bisque GL SO CR FI MI*

Mediterranean Vegetable Tartlet

*Mixed Leaves GL MI SO*

Herb and Black Pepper Fillet of Sea-Bass

*Seaweed Butter Glaze GL FI LU MI SO*

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*Selection of Christmas Pudding or Desserts on the day*

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*Freshly Brewed Coffee and Mince Pies*

*£25 per person*

***Please State Any Allergies or Dietary Requirements***

***When Ordering Your Food***

***Please note our dishes are made with oil***

***produced from genetically modified Soya***