

Christmas Day Lunch

£89.50pp (includes crackers & novelties)

£45 per child under 12

To Start

Sweet Potato and Butternut Squash Soup

Served with a toasted coriander croute

*Smoked Salmon and Roasted Beetroot
Salad*

Served with a horseradish dressing and
toasted ciabatta croutes

Fig, Thyme and Goats Cheese Tart

Served with dressed rocket leaves and a
roasted tomato coulis

Potted Chicken Liver Pate with a Red

Wine Jelly Top

Resting on toasted brioche fingers with a
onion chutney

Oak Bar open from 11.30am

Lunch Served 12:30pm- 3:00pm

To Follow

Traditional Roasted Turkey

With pigs in blankets, roasted potatoes, roasted
root vegetables and sprouts

Slow Cooked Braised Feather Blade of Beef

Served with Yorkshire pudding, roasted potatoes,
roasted root vegetables and sprouts in a
bourguignon sauce

Roasted Lemon & Dill Salmon Fillet

Finished with a salsa Verde sauce and served with
roasted potatoes, roasted root vegetables and
sprouts

Homemade Vegetable Strudel

With a tomato and red pepper sauce and served
with roasted potatoes, roasted root vegetables
and sprouts

To Finish

Traditional Christmas Pudding

With a rich brandy sauce

Homemade Paris Brest

Filled with fresh berries and finished with a
toffee sauce

Chef's Baileys Crème Brûlée Tart

Drizzled with a white chocolate sauce and
finished with raspberries

Warm Chocolate Orange Brownie

Served with a salted caramel ice cream

To Relax

Coffee and Homemade Petit Fours

**All special dietary requirements must be advised in advance.
Please see Terms & Conditions page for further information.**