

Christmas Day Lunch

DECK THE HALLS

FIRST COURSE

Slow roasted French onion soup, pitchfork Cheddar croûte **VG available**

Home gin cured salmon, lemon tonic gel, dill emulsion, soda bread

H ♻️ H honeyed goats' cheese, trio of beetroot, white truffle snow **(V,GF)**

Terrine of Gressingham duck leg, roasted onion dressing, winter leaves **(GF)**

SECOND COURSE

Served with Yorkshire puddings, pigs in blankets, and a selection of vegetables

Roast breast of Staffordshire turkey

Slow cooked sirloin of Paul Shum's local beef

H ♻️ H Honey glazed ham

Aubergine, olive and butterbean wellington **(VG)**

THIRD COURSE

Traditional Christmas pudding, brandy sauce

Salted caramel and chocolate tart, pistachio ice cream

Panettone bread and butter pudding, marmalade ice cream

Mulled winter fruits, cinnamon ice cream **(VG)**

FOURTH COURSE

Selection of British regional cheeses, figs, grapes, water biscuits

FIFTH COURSE

Coffee and mince pies

V - VEGETARIAN | VG - VEGAN | CN - CONTAINS NUTS

GF - DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN | DF - DOES NOT DIRECTLY CONTAIN DAIRY

Please speak to your server should you have any allergen or intolerance concerns. As our dishes are freshly prepared in-house, we may be able to amend meals to suit, however, due to the variety of produce in our kitchens, we cannot guarantee that any dish is free from potential allergens, including where indicated above.

Please note, the recommended daily intake for adults is 2000 kcal a day.