



## Christmas Day 2023 Lunch Menu

Served Christmas Day 12pm-2pm  
4 courses £95

Choice of starter, main and dessert  
Booking and pre order essential, £10 deposit required per adult



*Add a Festive Bellini on arrival + £5 per glass*

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**Breads, oils and olives (GF available)**

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**Starter, choose from:**

- Pigeon Breast with smoked bacon and Isle of Wight blue risotto
  - Spiced Sweet Potato Soup with crispy leeks (VG/GF)
- Smoked Salmon & Avocado Mille-Feuille with a whisky & honey sauce

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**Main, choose from:**

- Traditional Roast Turkey  
*A traditional Christmas dinner*
- Vegan or Vegetarian Nut Roast dinner
  - Halibut Fillet (GF)

*With new potatoes, winter greens & a white wine & grape sauce*

- Pork Fillet (GF)

*With mushroom, serrano ham and smoked mash potato*

- Aubergine Cannelloni (VG/GF on request)

*Mixed vegetables wrapped in aubergine, with a tomato, garlic & herb sauce, served with garlic bread*

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**Dessert, choose from:**

- Christmas pudding with brandy butter (GF, VG available)
- Blueberry Clafoutis with custard – a baked French dessert
  - Mince Pie Eton Mess
- Brownie with ice cream & burnt marshmallow (VG available)

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*Add a local artisan cheese board for one or two +£10/£15*

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**Mince pie served with tea or coffee**



### Children's Menu

3 courses £30

- Starter of mozzarella sticks with cranberry dipping sauce
- Roast turkey with all the trimmings (upgrade to an adult size roast +£6)
  - Chocolate brownie with vanilla ice cream

*All our dishes are homemade and not all ingredients are listed on the menu. Please advise us of any allergies or if you require information on ingredients used. Prices include VAT*