

# Christmas Day Lunch

£65 per adult | £30 per child  
Lunch sittings available from 12:00 until 14:30

## VARIOUS CANAPÉS

Asparagus and broccoli with brie cheese mini tartlets  
Goats cheese and cumquat chutney parcels  
Fish fingers and tartar sauce cones  
Cherry tomato, basil and bocconcini mozzarella skewers

## STARTERS

French onion soup served in roasted large onion, with parmesan vol au vents  
Charcuterie platter with bressola, jamon, spicy chorizo sausages, caramelized figs and red pepper bread croutes  
Fish platter assiette with marinated mackerel fillets, smoked salmon roulade and crab tian  
Vegetarian antipasti board with grilled artichoke, sun dried tomato, kalamata olives, yoghurt cucumber salad

## MAIN COURSE

Traditional golden roast turkey  
Roast local rib of beef  
Honey glazed roast gammon  
Stuffed red peppers with rice, chickpeas and portobello mushrooms topped with feta cheese and tomato sauce  
Sea trout roulade served with sauce vierge  
All served with roast potato, buttered new potato, pigs in blanket, yorkshire pudding, braised red cabbage, panache of vegetables, brussels sprout, cauliflower cheese, honey roasted parsnips, stuffing, gravy and bread sauce

## DESSERT

Traditional Christmas pudding served with brandy sauce  
Apple, blueberry and quince crumble, topped with roasted almonds and peanuts served with crème anglaise  
Vanilla panacotta with espresso swirl and orange brandy snaps  
Local selection of cheese served with homemade crackers, quince jelly, celery sticks and grapes



Tea / Coffee / Mince Pies