



CHRISTMAS LUNCH MENU

TO START

Wild mushroom soup

Sherry and truffle (Vegan)

Smoked salmon

Horseradish crème fraiche, little leaves

Pressed Blythburgh ham and Surrey pheasant terrine

Violette mustard and little leaf salad

TO FOLLOW

Norfolk bronze turkey

Stuffed leg, pigs in blankets, goose fat roast potatoes, honey glazed parsnips and carrots, Brussels sprouts, red cabbage and apple, mulled cider gravy, clementine and cranberry relish

Fillet of halibut, Champagne beurre blanc

Sprout tops, shellfish bisque, lobster potatoes, cognac and tarragon

Sweet potato, pumpkin and flax seed roast

Maple glazed parsnips and carrots, Brussels sprouts, olive oil roast potatoes, balsamic, mulled wine and red onion dressing (Vegan)

*Hand*PICKED
HOTELS

Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.



CHRISTMAS LUNCH MENU

TO FINISH

Traditional figgy pudding

Brandy, sherry and vanilla butter

Sticky toffee pudding

Clotted cream

Rum pineapple

Ginger and lime (Vegan)

BRITISH CHEESEBOARD

Wookey Hole cheddar, Long Clawson stilton, Tunworth

With Peter's Yard crackers, chutney and grapes

COFFEE

Mince pies

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