

CHRISTMAS LUNCH

MENU

Shallot Olive and Rosemary Bread, served with an Olive Oil and Balsamic Dip

STARTERS

Savory Goats Cheese

Goats Cheesecake with Red Onion Jam, Red Wine Reduction and Micro Herbs

Vol-Au-Vents

Honey Mustard Pulled Pork Vol-Au-Vents, Apple Sauce and an Apple Slaw Garnish

Christmas Salad 🥗

Spicy Beetroot, Leek and Walnut Salad

MAINS

Christmas Turkey 🦃

Turkey Ballantine, Pumpkin Puree, Hassle Back Potatoes, Christmas Vegetables, and a Cranberry Sauce

Christmas Roast

Whole Roast and Carved Sirloin, Carrot Puree, Christmas Vegetables, Yorkshire Pudding and Red Wine and Rosemary Gravy

Christmas Gammon

Honey Roasted Gammon with Sweet Potato Roasties, Bacon Sprouts, with a Honey Mustard Sauce

Shepherd's Pie 🌿

Vegan Shepards Pie, Carrot Puree, Christmas Vegetables, and Yorkshire Pudding

DESSERTS

Christmas Black Pudding

With Sherry Custard, Brandy Snap and Christmas Ice Cream

Orange and Hazelnut Mince Pie 🥧

With a Vanilla Tuille and Gingerbread Ice Cream

White Chocolate and Cranberry Bread and Butter Pudding

With Christmas Ice Cream

US\$40 PER PERSON

