


Christmas day lunch 2018


£84-00 per person


Selection of canapés


Smoked guinea fowl, prosciutto, red wine pear puree, figs and rocket. (gf)

King prawns, cucumber and radish salad, crab mayonnaise. (gf)

Butternut squash soup, curry oil and coconut cream. (v,gf)



Cranberry sorbet [v, gf]


Steamed fillet of plaice, mussels, saffron new potatoes, roasted tomato and fish sauce. (gf)

Roast turkey breast, chipolatas and bacon, seasoning and jus.


Roasted cauliflower, celeriac, greens, keltic gold farmhouse cheese and truffle oil. (v,gf)

All served with roast potatoes and seasonal vegetables


Steamed Christmas pudding, vanilla anglaise and Cornish clotted cream (v)

Selection of cheese, quince jelly, rye bread. (v)

Dark chocolate mousse, hazelnut cream, cake and honey comb. (v)


Tea, coffee and mince pies

(GF) – Gluten free

(V)- Vegetarian

