



Christmas Day Lunch

Glass of Prosecco at your table on arrival

Roast Parsnip & Ginger Soup (v) (c)

Smoked Duck Breast, Pink Grapefruit Salad, Raspberry Dressing (c)

Beetroot Cured Gravlox, Avocado Mousse, Horseradish Dressing (c)

Goat's Cheese & Red Pepper Panacotta, Vegetable Crisp, Honey Mustard Dressing (v) (c)

Free Range Breast of Turkey, Roasted Vegetables, Bacon wrapped Chipolatas, Chestnut & Orange Stuffing

Roast Fore Rib of Beef, Yorkshire Pudding, Roasted Vegetables, Rich Red Wine Gravy, Horseradish Cream

Roast Loin of Cod, Crab Risotto, Shellfish Bisque Sauce (c)

Spinach Pancake filled with Wild Mushroom, Leek, Pine Nuts & Blue Cheese, Parmentier Potatoes (v)

All served with festive seasonal vegetables.

Egypt Mill's Homemade Traditional Christmas Pudding, Brandy Custard

Chocolate Honeycomb & Whiskey Roulade, Salted Toffee Sauce (v)

Individual Pecan Pie, Maple & Walnut Ice-Cream (v)

Pear Poached in Mulled Cider, Mulled Wine Sorbet, Cinnamon Sabayon (c)

Platter of Assorted Cheeses, Biscuits, Grapes (v)

Freshly brewed Tea or Coffee with Mince Pies

Miniature Liqueur for each adult guest