



FESTIVE LUNCH MENU

*Available to order between 4th - 23rd Decemeber.
Please speak to a staff member regarding any dietary requirements.*



STARTERS

HIGHLAND GAME TERRINE

toasted brioche, celeriac remoulade, aged balsamic

FRESHLY PREPARED SOUP

carrot, honey & ginger soup, served with warm crusty bread

PORT OF LANCASTER SMOKED SALMON

pickles, horseradish cream cheese, blinis

MAINS

ROAST TURKEY

pigs in blankets, apricot stuffing, roast potatoes, roast root vegetables, sprouts, turkey jus

PAN-ROASTED COD LOIN

smoked bacon and lemon crushed new potatoes, tomato, herb & shallot dressing

SAUTEED POTATO GNOCCHI

wild mushrooms, cauliflower, truffle, parmesan

DESSERTS

LUXURY CHRISTMAS PUDDING

brandy sauce, redcurrants

BAILEYS & WHITE CHOCOLATE CHEESECAKE

salted caramel ice cream

SELECTION OF FARMHOUSE CHEESE

quince jelly, fruit loaf, artisan biscuits, grapes

2 COURSES, £29

3 COURSES, £35