



CHRISTMAS LUNCH 2024 MENU



MENU

Starter:

Cream of roasted winter vegetable soup topped with fresh herbs and cream served with freshly baked bread

(Vegetarian, can be DF on request (without cream); GF with GF bread)

OR

Fruit Juice

Main course:

Roasted breast of turkey with homemade cranberry stuffing, chipolatas wrapped in bacon, garlic and thyme roasted potatoes, steamed carrots and sprouts served with a rich gravy

(Can be made GF without stuffing. Dish is nut and dairy free)

OR

Flat cap mushroom and brie mille feuille stack served with roast potatoes, steamed carrots and sprouts with a café crème sauce

(Dish is GF. Can be made vegan and DF)

Dessert:

Traditional flamed Christmas pudding served with a rich and creamy rum sauce

(Contains nuts, gluten and dairy. GF & DF version available)

Dark chocolate and orange cheesecake with a caramel and white chocolate stick

(Contains gluten and dairy)

Fresh fruit salad with raspberry sorbet

(GF, DF and nut-Free)

Tea or Coffee served with a mince pie

DF = Dairy Free, GF = Gluten Free