



## FESTIVE LUNCH MENU 2023

Roast Parsnip and Honey Soup, Parsnip Crisp and Fresh Apple
Pork and Duck Liver Port Pate, Festive Chutney and Toasted Croute
Smoked Mackerel Rillette with Lemon, Capers and Dill Crostini
Chard Smoked Tofu, Beetroot Salad and Sweet Chilli Dressing

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Traditional Roast Turkey, Pigs in Blankets with an Apricot and Sage Stuffing

Grilled Fillet of Bream with a Tomato Compote

Braised Feather Blade of Beef with a Horseradish Jus

Plant Based Vegetable and Feta Cheese Cracker with Ratatouille

\*\* All main courses are accompanied with Chefs selection of seasonal festive vegetables \*\*

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Traditional Christmas Pudding and Lashings of Brandy Sauce Rum and Raison Cheesecake with Mulled Berry Compote Chocolate and Orange Tart with a Cinnamon Crème Anglaise

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Freshly Brewed Coffee or Tea Served with Mince Pies

