

SUNDAY LUNCH WITH MRS CLAUS ADULTS MENU

2 Courses - £26 per person | 3 Courses - £32 per person

STARTERS

Spiced Sweet Potato Soup

Garlic & Coriander Bread (V) (GF Option)

Haddock & Chive Fishcake

Smoked Salmon Hollandaise

Ham Hock Terrine

Pickled Vegetables, Plant Pot Bread, Piccalilli (GF Option)

Grilled Goats Cheese & Honey

Beetroot & Fresh Fig Salad (V) (GF)

MAINS

All main courses are served with roast potatoes, mashed potato, mixed vegetables and buttered sprouts.

Roast Prime Rump of Beef

Yorkshire Pudding Filled with Braised Shin Beef, Beef Gravy (GF Option)

Roast Turkey

Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets, Turkey Gravy (GF Option)

Winter Vegetable Wellington

Red Wine & Mushroom Gravy (V)

Char-Grilled Salmon Fillet

Prawn & White Wine Cream Sauce

Braised Lamb Shank

Red Wine, Onions & Chorizo Gravy

DESSERTS

Apple & Blackberry Crumble

Vanilla Custard (VG)

Chocolate & Orange Torte

Orange Sorbet

Christmas Pudding

Brandy Custard (VG)

Cinnamon Cheesecake

Sweet Cream, Poached Baby Pear (VG)



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ALLERGENS LIST

(V) = Vegetarian (VG) = Vegan (N) = Nuts (GF) = Gluten Free. Please note that all our food is prepared in kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Please speak to your server if you have any allergies or intolerance of foods. Please note game dishes may include gunshot or residue. All meat weights are uncooked. Prices are in GBP and include VAT. A discretionary service charge of 12.5% on 8 covers or more.

