



## CHRISTMAS DAY LUNCH

*Let the eating commence. Choose a meal and fulfil your heart's desires.  
A day of ease. A day to remember.*

Arrival from Noon

£85 per Adult, £42.50 per child

*included in the Two & Three Night Christmas Package*

### STARTER

**Roast parsnip soup**, curry oil & parsnip crisps, with a warm roll **VE, CE, MU, SD**

**Crab salad & gravadlax**, celeriac & horseradish remoulade, pickled beets **GF, C, D, E, F, MU, S, SD**

**Fountains Gold cheddar tart**, caramelised onion jam & marinated leeks **V, CE, D, E, G, MU, SD**

### MAIN COURSE

**Roast crown of turkey**, sausage & mustard stuffing, pigs in blankets, roast potatoes & buttered sprouts  
**CE, D, E, G, MU, SD**

**Roast sirloin of beef**, Yorkshire pudding, beef dripping roasties, with shallot & ale gravy **CE, D, E, G, MU, SD**

**Pan fried halibut fillet**, potato rosti, buttered spinach & shellfish sauce **GF, C, CE, D, E, SD, MU**

**Roasted root vegetable and chestnut mushroom mornay**, Millionaire topping, truffle & vegan cheese **VE, GF, CE, MU, S, SD**

### DESSERT

**Christmas tart**, almond frangipane, traditional mincemeat & crème anglaise **D, E, G, N, SD**

**Chef's Cheese board**, candied pecans, sweet baby onions, chutney, crackers & fruit **V, CE, D, E, G, N, MU, SD**

**Traditional Christmas pudding**, spiced tuille & brandy cream **D, E, G, N, S, SD, SE**

**White chocolate crème brulee**, plum compote, short bread crumb **V, D, E, G, SD**

**Sticky toffee pudding**, muscovado caramel sauce & clotted cream ice cream **V, D, E, G, SD**



*If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.*

*C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts  
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds*

