



Festive Luncheon & Dinner Menu

Tuna Tataki with Shallot and Coriander Dressing
Homemade Soup of the Day
Tofu, Quinoa and Broccoli Salad, Honey and Sunflower Dressing

Smoked Duck, Celeriac Remoulade, Orange and Rocket Salad

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Smoked Haddock Florentine, Herb Crushed Potato and Poached Egg
(Buttered Spinach and Cheese Sauce)
Roast Turkey Breast with Cranberry Stuffing and Pigs in Blankets, Turkey Veloute
served with Roast Potatoes and Seasonal Vegetables
Marinated Rump of Lamb, Courgette Provencale, Fondant Potato, Rosemary Jus
Baked Tomato and Basil Polenta with Spinach and Wild Mushrooms

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Christmas Pudding with Brandy Cream, Pistachio Biscuit
Chocolate Brownie, Vanilla Ice Cream and Chocolate Sauce
Raspberry Mousse with Macaroon and Berry Compote
Fresh Fruit Platter with Champagne Sorbet

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Tea and Coffee

As all our meals are freshly prepared to two AA Rosette standard

Guests with special Dietary requirements can be catered for with prior notice.

If you are concerned about food allergies, please speak to a member of the team prior to your event.

