

FESTIVE LUNCH MENU

Chestnut Mushroom & Watercress Soup
(SU) (C) (D)

Local Game Terrine, Cumberland Jelly, Mustard Pickles
(G) (E) (D) (M) (SU) (C)

Crab Cake, Crab & Brandy Bisque, Pickled Apple
(G) (E) (D) (CR) (F) (SU) (C)

Stilton, Mulled Wine Pear, Glazed Fig, Puff Pastry
(G) (D) (SU) (L)

Roast Local Turkey, Pork & Apricot Seasoning, Chipolata, Cranberry Jam (E) (SU) (C)

Slow Cooked Westcountry Flat Iron Steak, Truffle Mash, Stout Onions, Kale (D) (SU) (C) (G)

Grilled Fillets of Sea Bass, Scallop Butter Sauce, Baby Leaf Spinach, Samphire (F) (MO) (D) (SU) (C)

Steamed Root Vegetable Suet Pudding, Chestnuts, Vegetable Broth (G)(N)(P)(C)(SU)

All our main dishes are served with
Roast Potatoes, Baby New Potatoes, Glazed Carrots,
Honey Baked Parsnips, Button Sprouts
(D)(SU)

Steamed Christmas Pudding, Brandy Cream Sauce
(G) (E) (SU) (SO) (N) (P)

Dark Chocolate Tart, Mince Pie Semifreddo, Date Purée
(G) (E) (D) (SU) (SO) (N) (P)

Cointreau & Clementine Panna Cotta, Orange Sorbet
(D) (SU) (E)

Winter Berry Mess, Pomegranate & Pistachio (D) (SU) (E) (N) (P)

Fresh Fruit Salad, Clotted Cream or Pouring Cream
(D)



(G)-GLUTEN (D)-DAIRY (E)-EGG (N)-NUTS (P)-PEANUTS (M)-MUSTARD (SU)-SULPHUR DIOXIDE (SO)-SOYA (C)-CELERY (MO)-MOLLUSCS (F)-FISH (S)-SESAME (L)-LUPIN (CR)-CRUSTACEAN

Adults need around 2000 Kcal a day. You can view our calorie information by scanning the QR code. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our quests, we cannot quarantee any dish will be completely allergen free.