

# Christmas Day Lunch

*There's an abundance of festive cheer and a scrumptious feast to tempt the taste buds.*

## Canapés on arrival

### STARTER

Smoked Salmon, Crayfish and Crab (GF)  
*with dill crème fraîche and Avruga caviar*

Duo of Melon (V, GF)  
*raspberry & elderflower gin. Citrus sorbet*

Duck & Pistachio Terrine (GF)  
*wrapped in Parma ham, fig relish and sough dour bread*

### INTERMEDIATE

Carrot and Ginger Soup topped with Greek Yoghurt (V, GF)

### MAIN COURSE

Traditional Roast Turkey (GF)  
*pork & chestnut stuffing, bacon roll and cranberry sauce*  
Roast Sirloin of Beef

*wild mushroom, shallot and Burgundy reduction*

Grilled Fillet of Sea Bass (GF)  
*leek and puy lentil cassoulet with tarragon oil*  
Courgette and Goats Cheese Fritter (V)  
*smoked paprika and red pepper sauce*

### DESSERT

Traditional Christmas Pudding  
*coated in a rich brandy cream sauce*

Vanilla Podded Panna Cotta (GF)  
*black cherry and Kirsch compote*

Seville Orange and Chocolate Truffle  
*Grand Marnier and white chocolate sauce*

Shropshire Cheese Selection (GF)  
*gooseberry and apple relish, grapes and savoury biscuits*

### Freshly Ground Coffee and Chocolate Truffles

*Included in the price per person: 4-course choice menu with coffee,  
Christmas crackers and a gift for all children*

(V) Vegetarian

(GF) Gluten free or can be made gluten free



25<sup>th</sup> December



Served from  
12.00pm – 2.00pm



£75.00 per Adult  
£30.00 per Child  
(aged 2 – 12)