

# Christmas Day Lunch Menu

White onion & cider veloute, plant based thyme cream  
(Ve, C)

Poached lobster tail, lobster bisque gel, compressed baby gem wedge, sourdough crisps, dill oil, avurga caviar  
(Cr, F, E, D, G, Sd)

Set butternut cream, toasted pumpkin seed granola, pickled shimeji mushroom, heritage carrot crisps & tips  
(Ve, Sd, G)



Virgin cosmopolitan sorbet, orange & cranberry sorbet, dehydrated cranberries, orange compote  
(V)



Roasted turkey, cranberry & sage stuffing, chipolatas, herb roasted potatoes, turkey gravy  
(G, D, Sd, E)

Seared halibut fillet, tempura oyster, clementine fish cream sauce, buttered kale  
(F, D, M, Sd, G)

Roasted beetroot tarte tatin, glazed violife soft cheese & truffle, sauteed spinach, pommes puree, thyme dressing  
(G, Sd, Ve, S)

(All dishes come with herb roast potatoes)

All main courses accompanied with:  
Brussels sprouts with chestnuts and bacon (N)  
Braised red cabbage & apple (Ve, Sd)  
Maple glazed carrots & parsnips (Ve)



Traditional Christmas pudding, cranberry, orange & almond granola, brandy sauce  
(G, D, E, Sd)

Morello cherry and cranberry pinecone, cinnamon spiced crumble, cranberry gel, cherry tuile  
(G, D, E, S)

Clementine and cointreau trifle, Christmas spiced cheesecake, dark chocolate & ginger yule log, banoffee choux bun  
(G, D, E, S, N, Sd)

Godminster cheddar, pineapple chutney, fig paste, grapes, celery, sourdough crisp breads  
(G, D, C, Sd)

*Please refer to website for allergen key*