CHRISTMAS DAY LUNCH MENU 2026

STARTERS

DUCK & ORANGE PATE
A smooth pate on a bed of salad leaves with toasted ciabatta
Gluten free option available

THAI FISHCAKE
Flakes of white fish, bound in a Thai spiced mash potatoes encased in breadcrumbs served on mixed salad leave and a sweet Chilli dip
Gluten free & Dairy free option available

MEDLEY OF MELON COCKTAIL
Served with an orange twist

TOMATO AND RED PEPPER SOUP
Served with a bread roll
Gluten free & Dairy free option available

MAIN COURSE

TRADITIONAL ROAST TURKEY
Succulent slices of turkey served with a chestnut stuffing, pigs in blankets, cranberry sauce and traditional roast gravy
Gluten free & Dairy free option available

ROAST BEEF
Roasted Sirloin of Beef served with chefs' gravy and Yorkshire pudding
Gluten free & Dairy free option available

FILLET OF SALMON
Served with a white wine cucumber and dill cream sauce
Gluten free & Dairy free option available

WILD MUSHROOM RISOTTO
A flavorful sauteed woodland mushroom risotto with vegan cheese

All served with roast potatoes, carrots, sprouts, red cabbage and cauliflower cheese

DESSERTS

CHRISTMAS PUDDING
Traditional Christmas pudding served with a hot brandy sauce
Gluten free & Dairy free option available

CHOCOLATE ORANGE BROWNIE
A rich warm chocolate and orange brownie served with vanilla ice cream
Gluten free & Dairy free option available

ASSORTED DAIRY ICE CREAMS
Callestick farm dairy ice cream chocolate, strawberry and vanilla
Gluten free & Dairy free option available

CHEESE BOARD
A selection of an English cheddar, Cornish blue and a French brie served with biscuits, celery and grapes

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FRESHLY FILTERED COFFEE & HOT MINCE PIES

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Information regarding the allergen contents of this menu can be obtained from reception