

Santa Sunday Lunch Menu

Selection of starters from the buffet to include

Curried swede, coconut & chilli soup (Ve, C, Sd) / Ham hock & parsley terrine (Mu) / Piccalilli preserve (Mu, Sd) / Iced seafood platter (F, Cr) / Compression of melon (Ve) / Selection of continental meats (Sd, S, D) / Sweet potato, kale, goat's cheese & pomegranate salad (V, D) / Wild mushroom & baby spinach pasta salad, toasted walnuts (Ve, G, N) / Marinated vegetable platter (Ve)

Selection of deli salads

Sliced cucumber (Ve) / Herb marinated cherry tomato (Ve) / Sliced red onion (Ve) / Sweetcorn (Ve) / Marinated olives (Ve) / Croutons (Ve, S, G) / Chili pickled onion (Ve, Sd) / Gherkins (Ve, Sd) / Bocconcini (D, V) / Lemon hummus (Ve) / Crispy onions (G, Ve) / Diced pickled beetroot (Ve, Sd) / Crispy Bacon / Jalapenos (Ve, Sd) / Roasted red peppers / Free range eggs (E, V) / Stuffed vine leaves (Ve) / Sliced local bread basket (Ve, S) / Butter (D) / Oils and dressings

From the Carvery

Cranberry & port glazed roast turkey (Sd) / Cranberry stuffing (G, Sd, E), Chipolatas wrapped in bacon (G, Sd) / Bread sauce (G, D)

Roasted aged rump of beef / Yorkshire puddings / Red wine gravy (G, SD, E, D)

Marmalade glazed gammon / Apple sauce

Accompaniment

Herb roasted potatoes (V) / Braised red cabbage with apple (V, Sd) / Honey roast carrots & parsnips (V) / Brussel sprouts with toasted almonds (V, N)

From the Kitchen

Butternut squash, spinach & hazelnut pithivier caramelised red onion, plant based chive cream sauce (G, Ve, S, N)

Seared fillet of salmon, charred bok choy, shellfish bisque sauce (Cr, F, Sd)

Kids menu available on request

Dessert

Biscoff cheesecake (S, D, G)

S'mores tart (D, E, S)

St Clements curd pots, orange marmalade compote; plant based short bread (Ve)

Crispy gingerbread profiterole (V, G, D, E, S)

Winter spiced banana sponge, bay leaf custard (G, D, V, E)

Candy cane (Ve), marshmallows (E)

Please refer to website for allergen key