Festive Function
lunch menu

3 COURSES | £42 PER PERSON

starter

SWEET POTATO AND CUMIN SOUP
finished with curried croutons

WARM HAM HOCK FRITTER
pea puree, mushrooms al a grecque, smoked maple and mustard glaze

BLUE CHEESE PANNA COTTA
pickled pears, beetroot, balsamic glazed walnuts, braised celery

main

ROAST DEVONSHIRE TURKEY
thyme and apricot stuffing, cranberry compote, roast potatoes,
seasonal vegetables, roast gravy

ROAST RUMP OF BEEF
braised red cabbage, Yorkshire pudding, roast potatoes,
seasonal vegetables, red wine gravy

LINE CAUGHT WILD POLLOCK
parmesan polenta, fine ratatouille, sauteed potato,
a chive, vanilla and avruga caviar oil

RAGOUT OF ROASTED VEGETABLES AND PORTOBELLO MUSHROOMS
tomato and rosemary cous cous, tomato and red pepper sauce

dessert

CHRISTMAS PUDDING
brandy sauce, clotted cream

EGG CUSTARD TART
crème anglaise, braised plums, cinnamon ice cream

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

The following Christmas lunch menu has been created by our chef and are designed for numbers of between 10 and 60. We can cater for up to 110, but please ask for more details if your group size is over 60. Prices include 3-courses and coffee, private room hire and VAT. We provide a bud vase and crackers per table. For larger groups we can usually provide a separate room for pre-lunch drinks at no extra charge. Depending on size of booking a non-refundable deposit of £200.00 is required. Final numbers and menu choices are required at least 10 days before-hand and payment is due on departure