

CHRISTMAS LUNCH *menu*

STARTERS

PUMPKIN & SAGE RAVIOLI (VE)

Butternut Squash puree, Green Oil & Pumpkin Seeds

SMOKED SALMON & POTATO TERRINE (GF)

Lemon Oil, Dill Cream Cheese & Keta Caviar

DUCK RILLETTES

Prune Puree, Candied Oranges, Toasted Ciabatta & Pistachio Butter

MAIN COURSES

ROASTED TURKEY BREAST (GF*)

Roast Potatoes, Honey Glazed Carrots & Parsnips, Brussels Sprouts, Stuffing, Pigs in Blankets & Turkey Jus

PAN ROASTED SEA BASS FILLET

Pea Mousse, Broad Bean and Forest Mushrooms, Garlic Crushed Potato, Pistachio and Parmesan Crumb

GRILLED CAULIFLOWER STEAK (GF,VE)

Roast Potatoes, Honey Glazed Carrots & Parsnip, Brussels Sprouts, Stuffing & Vegan Gravy

2 COURSES £35

3 COURSES £43

PER PERSON

DESSERTS

CHRISTMAS PUDDING (GF,VE)

Brandy Sauce & Fresh Fruits

STICKY TOFFEE PUDDING

Vanilla Ice Cream & Carmel Sauce

BAILEYS WHITE CHOCOLATE CHEESECAKE (GF)

Chocolate Soil & Fresh Fruits

AMARETTO ROASTED PEACHES GF, VE

Roasted Almonds, Raspberry & Honeycomb Vegan Ice Cream

FESTIVE CHEESE BOARD

Selection of Cheese, Crackers, Walnuts, Celery Sticks & Chutney

FOR BOOKING ENQUIRIES

CALL 01271 323311

FOOD ALLERGY NOTICE

(V) - Suitable for vegetarians (VE) - Suitable for vegans and vegetarians (GF) - Gluten free

(GF*) - Gluten free option by request, (VE*) Vegan options by request

If you have a food allergy or special dietary requirement please inform a member of the team. Thankyou.

Claytons
& the glasshouse