



CHRISTMAS DAY LUNCH

Summon up the spirit of your favourite festive celebrations as we serve up all the scents and flavours of Christmas in our stunning Windsor Suite. Enjoy four mouth-watering courses with all the trimmings followed by fine coffee and mince pies.

Gourmet flavoured bread rolls with Gloucestershire butter

TO START

Cauliflower velouté with shaved truffles and chives (V) (GF)

Smoked salmon and dill with cream cheese, caviar and beetroot melba

Duck and apricot terrine with fruit pickle and crispy pumpkin bread

PALATE-CLEANSER

Lemon sorbet (V)

MAIN COURSES

Roast turkey with sage and cranberry stuffing and all the festive trimmings, served with cranberry jus

Beef Wellington served pink with all the festive trimmings, Yorkshire pudding and red wine jus

Roasted hake with creamy sweet potato, served with seasonal vegetable, pickled radish, lemon cream sauce and Avruga caviar (GF)

Festive vegetable pithivier, with seasonal vegetable and gravy (V)

DESSERTS

Traditional Christmas plum pudding with redcurrant and brandy sauce (V)

Chocolate opera cake with winter berry coulis (V)

A selection of the finest cheeses including Stilton Blue, Cheddar and Somerset Brie, served with quince jelly, grapes and assorted cheese biscuits (V)

TO FINISH

Tea and coffee with mince pies

Monday 25th December

£125.00 per adult | £65.00 per child aged 4-12 years

£30.00 per child aged 0-3 years

Sittings available between 12 noon and 2.00pm.

BOOK NOW

Menu pre-orders are needed by 25th November.

(V) - vegetarian (VE) - vegan (GF) - gluten free (DF) - dairy free

