# CHRISTMAS DAY LUNCH

Take a seat in our stunning Windsor Suite and start the day with a glass of fizz.

Then treat yourself to a four-course feast including a traditional roast turkey with fluffy roast potatoes and all the trimmings.



Gourmet flavoured bread rolls with Gloucestershire butter

## **TO START**

Jerusalem artichoke velouté with shaved truffles and micro cress (V, GF)

Blue swimmer crab and avocado tian with Avruga caviar and mango chilli salsa (GF)

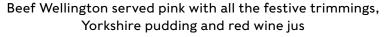
Game and apricot terrine with fruit pickle and crispy beetroot bread

## **PALATE CLEANSER**

Blood orange sorbet (VE)

#### MAIN COURSES

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



Roasted monkfish with roasted salsify purée, seasonal vegetables, pickled radish, and lemon cream sauce with salmon roe (GF)

Wild mushroom and Brie Wellington with seasonal vegetables, roasted vine cherry tomatoes and tomato fondue (V)

Vegan Wellington available on request

#### **DESSERTS**

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

Layered chocolate delice with winter berry coulis and fresh strawberries (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 pie

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Wednesday 25th December

Adults £150.00 | Children 4-12 years £75.00 | Children 0-3 years old £35.00

Bookings available between 12 noon and 2.00pm.



**BOOK NOW** 

Menu pre-orders are needed by 25th November.

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





