



# festive lunch menu 2026

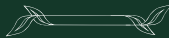
## starters

Prawn Cocktail, Avocado and Lime Purée, Compressed Cherry Tomatoes  
Ham Hock Arancino, Apple and Celery Salad, Tarragon Oil  
Roasted Red Pepper and Tomato Soup Basil Oil [ve]



## mains

Roast Breast of Turkey, Pig in Blanket, Cranberry & Sage Stuffing,  
Caraway Infused Carrot, Garlic & Thyme Roast Potatoes, Gravy,  
Cranberry & Port Sauce, Truffle & Sage Roasted Sprouts  
Crispy Butternut Squash, Bombay Potatoes,  
Onion Bhajee, Coconut Curry Sauce [ve]  
Grilled Fillets of Salmon, Lemon & Horseradish Butter Sauce,  
Dill Oil, Buttered New Potatoes



## desserts

Warm Banana Bread, Spiced Rum Butterscotch, Banoffee Ice Cream  
Limocello and Mascarpone Choux Bun, Lemon Curd, Raspberry Ripple Ice Cream  
Warm Maple and Pistachio Flapjack, Blackberry Compote, Vanilla Ice Cream [ve]



**contact our events team to book:**

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