



CHRISTMAS LUNCH MENU

SERVED EVERY DAY FROM 12:00 UNTIL 15:00

2 courses including tea or coffee £29.50

MAIN COURSE

£18.95

Slow Cooked Feather Blade of OHF Beef

With a creamy horseradish mash, chestnut mushrooms, crispy shallots, watercress,
roasted root vegetables & red wine sauce GF

Chestnut, Root Vegetable & Wild Mushroom Suet Pudding

With braised red cabbage, redcurrant gravy & a side of truffle dauphinoise potatoes

Grilled Smoked Haddock

Served on creamy dill mash, kale and a leek, smokey bacon and mustard sauce GF

Turkey Stuffing Shortcrust Pastry Pie

With pig in blanket, duck fat roast potatoes, honey roast root vegetables,
rich turkey gravy and cranberry chutney

DESSERT

£8.95

Christmas Pudding Cheesecake

with whisky ice cream, hazelnut crumb GF

Chocolate Amaretto Torte

with cherry compote, clotted cream and almond tuille GF

Walnut Sticky Toffee Pudding

with brandy butterscotch sauce and Jersey ice cream GF

Duo of Cheese & Artisan Biscuits

Served with butternut squash and apricot chutney GFA

*Please inform your server of any allergies prior to ordering.

