



CHRISTMAS DAY LUNCH

*Let the eating commence. Choose a meal and fulfil your heart's desires.
A day of ease. A day to remember.*

From Noon until 2pm or 2pm until 4pm

£75 per Adult, £37.50 per child

included in the two & three night packages

STARTER

Roasted Parsnip & Apple Soup **PB** Rustic bread **G, CE**

Flaked Smoked Mackerel & Black Pudding Salad Mustard dressing **F, MU, SD**

Garlic Mushroom & Tarragon Pâté Bruschetta **D, G**

Crispy Oriental Duck Leg Thai noodle broth **S, SE**

MAIN COURSE

Roast Turkey Sage & onion stuffing, pigs in blankets **G, SD, D**

Roast Sirloin of Beef Horseradish sauce, port & shallot gravy **MU, E, D, SD**

Fillet of Sea Trout Roasted baby leeks, cherry tomatoes, tomato butter sauce **F, D, SD**

Goat's Cheese, Spinach, Mushroom & Walnut Wellington Roasted red pepper & garlic sauce **D, G, N, SD**

All mains served with roasted potatoes, honey roasted parsnips, brussels sprouts & buttered carrots

DESSERT

Old Bridge Christmas Pudding Brandy sauce **SD, G, E, D**

Lemon Ice Cream Eton Mess Chantilly cream, candied lemon wedges **D, E**

Dark Chocolate & Brandy Mousse White chocolate curls **E, D, S**

Yorkshire Artisan Cheeseboard Parkin, biscuits, celery, chutney **D, MU, G, SD, E**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

*C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds / PB: Plant-based*

