

Events Menu Festive Lunch Menu 2025

£40 per person

STARTERS

SEASONAL MELON & PARMA HAM

Calvados & Berries Compote, Toasted Brioche (2 Wheat,4,7,14)

ATLANTIC PRAWN COCKTAIL

Little Gem, Marie Rose Sauce, Cherry Tomatoes, Garlic Bread (2 Wheat, 3, 4, Mc 14)

CRISPY PANKO TIGER PRAWN & SQUID

Aioli Mayonnaise, Dressed Mixed Leaves (2 Wheat, 3, 4, 8, 9, 14 Vinegar)

SWEET POTATO, COCONUT & CORIANDER SOUP

Wholemeal Croutons, Herb Oil (V-Vg-2 Wheat)

MAINS

ROASTED FREE RANGE TURKEY

Accompanied by all the Traditional Trimmings, Roast Potatoes, Carrots, Parsnips, Brussel Sprouts (2 Wheat,14 Wine, Mc 1,4,9,13)

ROSEMARY ROASTED LOIN OF ENGLISH PORK

Jersey Apple Cider Sauce, Crackling, Red Onion & Bacon Jam, Roast Potatoes, Carrots, Parsnips, Brussel Sprouts (2 Wheat,14 Wine, Mc 1,4,9,13)

PAN FRIED BREAM FILLET

Atlantic Prawns, Vine Tomatoes, Crispy Capers, Lemon Butter, New Potatoes, Carrots, Green Beans (GF-3,5,7)

SWEET POTATO AND COCONUT KORMA CURRY

Basmati Rice, Mint Yoghurt, Naan Bread, Coriander (V-2 Wheat,7) Vg Available

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Spiced Rum Sauce (V-2 Wheat,4,7,10 Almonds,14 Cider)

APPLE CRUMBLE TRIFLE

Roast Apple Compote, Salted Caramel Custard, Ginger Parkin, Almond Crumble, Brown Sugar Chantilly (V-2 Wheat,4,7,10 Almond)

WINTER SPICED PAVLOVA

Amaretto Cream, Caramelised Clementines, Roast Plums, Honeycomb (V-GF-4,7)

ARTISANAL CHEESE

Served with Grapes & Crackers (V-2 Wheat, 4, 7)

FRESHLY BREWED COFFEE OR TEA

With Home Made Mince Pies

Please note there is a 10% service charge on all food and drinks for both residents and non-residents.

V - Vegetarian | VG - Vegan | GF - Gluten Free

Allergens

1	Celery	2 Cereals containing gluten	3 Crustaceans	4 Eggs	5 Fish	6 Lupin	7 Milk
8	Molluscs	9 Mustard	10 Nuts	11 Peanuts	12 Sesame seeds	13 <i>Soya</i>	14 Sulphur Dioxide