



Christmas Day

LUNCH MENU

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers. (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.

Christmas Day Lunch

STARTER

Festive Parsnip Soup (V)
Cranberry crumb

SALAD SELECTION

Vegan red and white coleslaw (V)
Bombay potato salad, crispy shallots (V,C,G)
Basil and cherry tomato orzo pasta salad (V,G,SD)
Greek tomato salad with barrel aged feta cheese (V,SD,D)
Rocket and aged balsamic gel salad, Gran Levante cheese (V,D,SD)
Roasted sweet potato, quinoa, kale, mint and pomegranate dressing (V)
Mixed leaves (V),
Ranch dressing (V,E,SD,Mu)
Vinaigrette (V,Mu,SD)
Artisan bread selection (V,G,Se,S)

CHRISTMAS COLD CUTS AND CRUDITÉS

Honey baked ham (SD,Mu)
Piccalilli (V,Mu)
Peppered beef
Horseradish mayonnaise (V,D,E,Mu)
Roasted turkey
Cranberry relish (V)
Italian cold meat platter (SD)
Grissini sticks (V,G)
Marinated olives (V)
Sundried tomatoes (V)
Cucumber (V), celery (V), peppers (V), carrots (V), cherry tomatoes (V), houmous (V,Se)

SMOKED AND MARINATED SEAFOOD

Severn and Wye smoked salmon (F)
Peppered smoked mackerel (F)
Poached salmon (F)
Sweet mustard dressing (Mu,SD)
Lemons and capers (V,SD)
Green lip mussels marinated with ginger and lime dressing (M,SD)
Poached prawns (Cr)
Marie rose sauce (V)

TERRINES, PATÉS & PIES

Chicken liver terrine (D)
Gala pie (G,E,D,SD)
Duck and orange paté (D)
Tomato chutney (V)

FROM THE CAVERY

Traditional roast turkey breast (SD)
Sage and onion pork sausage wrapped in bacon
Apricot pork stuffing, turkey jus (SD), cranberry sauce (V)
Roast beef strip loin
Yorkshire pudding (V,G,D,E), roast beef jus (SD)
Slow roasted pork (SD)
Apple sauce (V)

PLANT-BASED

Rainbow baked ratatouille (V)
Luxury traditional nut roast (V,N,S)
Plant-based gravy (V)

VEGETABLE ACCOMPANIMENTS

Glazed sprouts (V)
Steamed broccoli (V)
Carrots and peas (V)
Gratin dauphinoise (V,D)
Cauli lower cheese (V,G,D)
Honey roasted parsnips (V)
Spice red cabbage (V,SD)
Roasted rosemary potatoes (V)

DESSERTS

Chocolate choux buns (V,D,E,G,S)
Cherry Bouche de Noel (V,D,G,E,S)
Mini lemon meringue tarts (V,G,E,D,SD)
Red berry meringue tower (V,D,E)
Clementine and ginger triangle (V,D,E,G,SD)
Gingerbread streusel cupcakes (V,D,G,E)
Christmas pudding with brandy sauce (V,D,E,G,SD)
Almond and glace cherry Florentines (V,D,G,E,N,SD)
Exotic fruit platter (V)
Traditional Italian panettone (V,G,D,E)
Traditional Austrian stollen (V,D,N,G,E)
Victoria sponge (V,G,E,D,SD)
Chocolate fudge cake (V,G,E,D,SD,S)
Funfetti cake (V,G,E,D,SD,S)
Salted caramel ganache cake (V,G,D,E,SD,S)
Chocolate Fountain (V,D,S)
With strawberries (V), marshmallows (V,E), sponge (V,G,E) and sprinkles (V)
Welsh Cheese Board (V,C,G,D,SD,Se)
Oatcakes and savoury biscuits, dried fruit, chutney, celery and grapes
Freshly Brewed Coffee and Tea
Mince pies (V,G,SD)