



**CHRISTMAS LUNCH MENU**  
**Served in The Garden Room**  
*(for groups of 10 or more)*

**STARTERS**

*Chicken liver paté served with toasted Orchard Bay Bakery rye bread*

*Classic prawn cocktail*

*Mildly spiced parsnip soup served with Orchard Bay Bakery granary bread*

**MAIN COURSES**

*Traditional roast turkey with all the trimmings*

*Fillet of salmon with a cranberry, parsley & nut crust*

*Chestnut, mushroom & blue cheese en croute*

*Main courses are served with roast or new potatoes & seasonal vegetables*

**PUDDINGS**

*Christmas pudding served with brandy butter*

*Baileys cheesecake*

*Poached pear in spiced red wine*

*Coffee or tea with a mini mince pie*

**TWO COURSES £24.95 per head**  
**THREE COURSES £29.50 per head**

***Pre-orders required for all guests***

*We can cater for all dietary requirements – please ask us for a full list of allergens.  
Please advise of any dietary requirements at the time of ordering.*