



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

**STARTERS**

*Creamy chestnut soup served with Orchard Bay granary bread (v)*

*Homemade mackerel paté served with granary toast*

*Grilled goat's cheese, beetroot & walnut salad (v) (gf)*

**MAIN COURSES**

*Traditional roast turkey with all the trimmings*

*Beauf Bourginon served with mashed potato & seasonal vegetables (gf)*

*Mushroom & squash Wellington served with roast potatoes & seasonal vegetables (v)*

**PUDDINGS**

*Christmas pudding served with brandy butter*

*Warm chocolate brownie served with clotted cream*

*Lemon posset*

*Coffee or tea with a mini mince pie*

*Pre-orders required for all guests*

***TWO COURSES £24.50 per head***  
***THREE COURSES £28.95 per head***

*We can cater for all dietary requirements – please ask*  
*Please ask us for a full list of allergens*