



Christmas Day

LUNCH MENU



Christmas Day Lunch

STARTER

Festive Parsnip Soup (V,G,D,E)
Cranberry crumb, cheese scone

SALAD SELECTION

Roasted sweet potato, quinoa, kale, mint
and pomegranate dressing (V)

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)

Mixed leaves (V), ranch dressing (V,E,SD,Mu),
vinaigrette (V,Mu,SD)

Artisan bread selection (V,G,Se,S)

Crudités

Cucumber (Ve), celery (Ve), peppers (Ve), carrot (Ve),
cherry tomatoes (Ve), houmous (Ve,Se)

CHRISTMAS COLD CUTS, TERRINES AND PATÉS

Honey baked ham (SD,Mu), peppered beef, roast turkey
Piccalilli (Ve,Mu), horseradish mayonnaise (V,D,E,Mu),
cranberry relish (Ve)

Italian cold meat platter (SD)

Grissini sticks (Ve,G), marinated olives (Ve),
sun-dried tomatoes (Ve)

Chicken liver terrine (D), gala pie (G,E,D,SD), duck and
orange paté (D)

Tomato chutney (Ve,G,Mu)

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
(M,SD), marinated with ginger and lime dressing,
Poached prawns (Cr), Marie Rose prawns (Cr)

FROM THE CAVERY

Traditional roast turkey breast (SD)

Cranberry pork sausage wrapped in bacon, sage and onion
pork stuffing, turkey jus (SD), cranberry sauce (Ve)

Roast beef striploin (G,E,D,SD)

Yorkshire pudding (V,G,D,E), and roast beef jus (SD)

Slow roasted pork (G,SD)

Apple sauce (Ve)

VEGAN CORNER

Rainbow baked ratatouille (Ve)

Luxury traditional nut roast (Ve,N,S)

VEGETABLE SELECTION

Roasted rosemary potatoes (Ve)

Gratin dauphinoise (V,D)

Carrots and peas (Ve)

Cauliflower cheese (V,G,D)

Glazed sprouts (Ve)

Honey roasted parsnips (V)

Steamed broccoli (Ve)

Spiced red cabbage (Ve,SD)

DESSERTS

Christmas pudding with brandy sauce (V,D,E,G,SD)

Chocolate choux buns (V,D,E,G,S)

Cherry bouche de Noel (V,D,G,E,S)

Gingerbread streusel cupcakes (V,D,G,E)

Almond and glace cherry florentine (V,D,G,E,N,SD)

Red berry meringue tower (V,D,E)

Clementine and ginger trifle (V,D,E,G,SD)

Exotic fruit platter (Ve)

Traditional Italian panettone (V,G,D,E)

Traditional Austrian stollen (V,D,N,G,E)

Lemon meringue (V,G,E,D,SD)

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 (Ve), marshmallows (V,E), sponge (V,G,E)
and sprinkles (Ve)

Welsh Cheese Board (V,C,G,D,SD,Se)

Oatcakes and savoury biscuits, dried fruits,
chutney, celery and grapes

Freshly Brewed Coffee and Tea

Mince pies (V,G,SD)

A discretionary 10% service charge will be added to your bill.

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. (Ve) Vegan, (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.