



# FESTIVE LUNCH

## Menu

2 COURSES £23 | 3 COURSES £29 pp

### STARTERS

#### Sweet Potato & Coconut Soup GF, V, VE

Creamy sweet potato and coconut soup with a hint of cumin and chilli 156 kcals C

#### Chef's Festive Mixed Platter

Prawns in Marie Rose Sauce | Chicken Liver Pate | Smoked Salmon | Prosciutto & Asparagus  
Coronation Turkey | Ciabatta Toasts 960 kcals CR, E, F, C, SU, M, G

#### Chef's Festive Vegetarian Platter V

Egg Mayonnaise | Raspberry Poached Pear | Cheese & Chive Bruschetta | Ciabatta Toasts  
Coronation Tofu Salad | Asparagus & Green Figs 860 kcals E, SU, D, G, M

#### Mushroom Vol Au Vent V

Sautéed button mushrooms, spinach and apricots, tarragon cream 450 kcals E, D, G

### MAINS

#### Carvery

##### Roast West Country Silverside of Beef

##### Roast Breast of Turkey

##### Chef's Spinach & Apricot Nut Roast V G, E, P

Yorkshire puddings G, E, D glazed mini sausages M sage and chestnut stuffing G selection of vegetables,  
crisp roast potatoes and crunchy seasoned cubes G

##### Grilled Bass

Sea bass fillet, braised fennel, Pernod & dill sauce 1200 kcals F, C, D, SU

##### Mixed Vegetable Wellington V

Yorkshire pudding, vegetarian gravy 1120 kcals G, D, E

##### Arancini V, VE

Mushrooms and vegan Blue cheese, sticky risotto, Mediterranean tomato sauce 900 kcals

### DESSERTS

#### Traditional Christmas Pudding

Brandy cream sauce or West Country clotted cream 660 kcals G, N, D, SU  
(Gluten-free and vegan options are available)

#### Merchants Trio

Mini Banoffee Tartlet | Chocolate Choux Bun | Strawberry Vacherin 860 kcals G, D, E, SO

#### Christmas Yule Log

Cherry brandy chocolate sponge, chocolate ganache frosting, morello cherry compote 660 kcals G, D, E

#### Fresh Fruit & Berry Bowl

West Country clotted cream 335 kcals D

#### Cheese Platter

Stilton, Brie and Cheddar cheeses, savoury crackers, grapes, apple and ale chutney 970 kcals G, D, SU, S

#### Fresh Filtered Coffee & Minted Chocolates

Selection of liqueur coffees available  
(Teas available on request)

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production.

**GF** Gluten Free **GF?** Can be made Gluten Free (please ask when ordering)

**V** Vegetarian **VE** Vegan **VE?** Can be made Vegan (please ask when ordering)

**D** - DAIRY **G** - GLUTEN **M** - MUSTARD **E** - EGG **MO** - MOLLUSCS **CR** - CRUSTACEAN **C** - CELERY  
**N** - NUTS **SU** - SULPHUR DIOXIDE **F** - FISH **S** - SESAME **SO** - SOYA **P** - PEANUTS **L** - LUPIN