



LOBSTER  
& GRILL





### STARTERS

Chestnut, pumpkin & sage soup (v)  
Game terrine, rémoulade & sour dough  
Selection of smoked fish, fennel & capers  
Baked camembert, new potatoes, & gherkins (v)

### MAINS

Chargrilled aged rump & Atlantic prawns with garlic butter  
Crisp duck confit with lentil sauce  
Fillet of seabass buttered spinach, mussels & saffron  
Wild mushroom, chestnut & spinach wellington (v) (v)  
Traditional roast turkey, chestnut stuffing, Duck fat potatoes, glazed chestnuts  
All main courses served with seasonal vegetables & potatoes

### DESSERTS

Selection of farm house cheeses  
Apple tart with praline ice-cream  
Crème brûlée with poached clementines  
Christmas pudding, brandy custard

Mince pies

**£ 4 9 PER PERSON**

Including a glass of prosecco per person