



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

This menu is not valid on Christmas day