

# CHRISTMAS MENU



Available December 6<sup>th</sup>, 13<sup>th</sup>, 17<sup>th</sup>, 18<sup>th</sup>, 19<sup>th</sup>, 20<sup>th</sup> & 23<sup>rd</sup>

**Classic Tomato & Oregano Soup** V+ GF  
topped with garlic croutons

**Home Roast Smoked Spiced Salmon** GF  
with a coriander & lime mayonnaise

**Chicken Liver Brandy Parfait** GF  
with mulled scrumpy apple chutney

**Mediterranean Vegetable Timbales** V+ GF  
with pesto dressing

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**Roasted Cod** GF  
with crispy potatoes & mustard lentils served with roasted winter vegetables

**Traditional Roast Turkey with Orange & Cranberry Jus**  
served with roast potatoes and roasted winter vegetables (**GF on request**)

**Butternut Squash & Sweet Potato Risotto Cake** V  
with a tomato & basil sauce roasted winter vegetables

**Baked Egg Plant** V+ GF  
with wild rice, fresh herbs & pine nuts served with seasonal roasted vegetables

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**Christmas Pudding**  
with cognac flavoured crème Anglaise (V+ GF on request)

**Chocolate Tart** V  
with cream

**Poached Orchard Pears**  
with vanilla Tofutti V+ GF

**Selection of Cheese** V  
with chutney, crackers & grapes (V+ GF on request)

All our Christmas meals include **free** admission to the gardens

**Two Course Lunch £15.95**

**Three Course Lunch £18.25**

**Three Course Dinner with bread balsamic vinegar & olive oil, mulled wine, coffee & mince pies £26.95 available on 18<sup>th</sup> December booking from 7pm**

