



# CHRISTMAS DAY LUNCH

*Let the eating commence. Choose a meal and fulfil your heart's desires.  
A day of ease. A day to remember.*

Arrival 12 Noon, sit down 12.30pm or arrival 2pm, sit down 2.30pm

£70 per Adult, £35 per child

*included in the two & three night packages*

## STARTER

**Jerusalem Artichoke & Wild Mushroom Soup** Toasted pine nuts, truffle oil **CE, D, N**

**Smoked Salmon & Halibut** Rye bread crostini, pickled cucumber, avocado mousse **F, D, SD, E, G**

**Bubble & Squeak Cake** Asparagus shoots, Blue Cheese sauce, soft poached hen's egg **E, D**

**Smoked Partridge Breast** Sloe gin soaked blackberries, Cumberland sauce **SD**

## INTERMEDIATE

**Mulled Wine Sorbet** **SD**

## MAIN COURSE

**Roast Turkey Breast** Apricot stuffing, bacon wrapped chipolata, roast potatoes, honey roasted parsnips, pan gravy **G, SD, D, N, S**

**Pan fried Duck Breast** Dauphinoise potato, confit duck croquette, port & cherry jus **D, SD, E, G**

**Smoked Haddock Fillet** Mussel, clam & parsley chowder, crusty bread **G, F, SD, MO, D**

**Apple, Brie & Thyme Risotto** Crispy green leeks **D, SD**

## DESSERT

**White Hart Figgy Pudding** Spiced plum & orange compote, nutmeg sauce **G, D, E, SD, N**

**White Chocolate Fondant** Milk chocolate centre, salted caramel ice cream **D, E, G, SD, S**

**Eggnog Panna Cotta** Winter berry compote, spiced biscotti **D, G, N, SD**

**Trio of Lincolnshire Cheeses** Crackers, fruit chutney, celery, grapes **D, G, SD, CE**



*If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.*

*C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts  
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds*

