



# Festive Lunch Menu

MINIMUM PARTY SIZE OF TEN. PRE-BOOKING REQUIRED.

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## STARTERS

Cumin Spiced Winter Vegetable Soup VE, GF, DF, GFO  
*smoked paprika oil and croutons*

Smoked Chicken GF, DF  
*cherry tomatoes, red onions, green beans, tarragon dressing  
and red wine vinagrette*

Goats Cheese and Pepper Tartlet VG  
*balsamic drizzle, rocket and permesan salad*

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## MAINS

*all served with: panache of carrots, sprouts and cauliflower*

Traditional Roast Turkey Breast and Ham GFO  
*roast potatoes, stuffing, pigs in blankets and turkey gravy*

Baked Delice of Hake Fillet  
*crushed potatoes and herbs buttered kale and crayfish and parsley sauce*

Roasted Vegetable Strudel in Puff Pastry VEO, VG  
*wilted greens, buttered new potatoes and spicy tomato harissa*

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## DESSERTS

Christmas Pudding VEO, GFO  
*brandy custard and mulled plums*

Vanilla Cheesecake VG, GFO  
*chantilly cream and orange and gin compote*

Collingwood Cheese Sampler Plate VG, GFO  
*chutney, grapes, celery and crackers*

## TEA, COFFEE AND MINI MINCE PIES

*Vegan & gluten free options available, please ask your server  
ve-vegan, vg-vegetarian, gf-gluten free, gfo - gluten free option*

*If you have a food allergy, intolerance or sensitivity please let your server  
know before you order your food and they will be able to suggest the best  
dishes for you. PLEASE NOTE our dishes are prepared in areas where  
allergenic ingredients are present so we cannot guarantee that our dishes are  
100% free of these ingredients.*

A service charge of 10% is added to groups of 6 or more.



# Wine List

Bin No		Taste Guide	125ml	175ml	250ml	Bottle
WHITES						
1	<b>Le Harve de Paix Colombard</b> France. Fruit-forward and rounded with apple and pear flavours. Full flavoured with a long finish	2	£4.75	£5.75	£7.50	£22.00
2	<b>Casa Santiago Sauvignon Blanc</b> Central Valley, Chile. (Vegan) Aromas of lemon and lime with passion fruit	1	£5.25	£6.75	£8.00	£23.50
3	<b>Botter Pinot Grigio</b> Italy. (Vegan) Crisp and refreshing and with citrus and pear flavours and just a hint of floral intensity	1	£5.50	£7.00	£8.25	£24.00
4	<b>Ippolito, Mare Chiaro</b> (Organic) An aroma of tropical fruit, pear, peach, and white flowers. Fresh and Mediterranean with a pleasant saline finish	2	£7.50	£9.00	£11.00	£32.00
5	<b>The Crossings Sauvignon Blanc</b> Marlborough, New Zealand. (Vegan) Layers of tropical fruits, herbal notes and flowering herbs	1	£7.50	£9.00	£11.00	£32.00
6	<b>Douglas Green Chenin Blanc</b> South Africa. (Vegan) Peachy sweetness and generous fruit flavours with a clean finish	2				£24.50
7	<b>Soldiers Block Chardonnay</b> Langhorne Creek, Australia. (Vegan) Crisp and refreshing with citrus and pear flavours	2				£26.50
8	<b>Picpoul de Pinet Duc du Mornay</b> Languedoc, France. Gently perfumed, ripe melon fruit on the nose	1				£30.00
9	<b>Ippolito Pecorello</b> (Organic) Mediterranean and elegant on the nose, with notes of citrus fruit and mineral tones. The palate is vibrant, well balanced and persistent	2				£35.00
ROSÉ						
10	<b>Wildwood White Zinfandel Rosé</b> California USA. Flavours of ripe strawberry and juicy watermelon	3	£5.25	£6.75	£8.00	£23.50
11	<b>Botter Pinot Grigio Rosato</b> Italy. (Vegan) Notes of acacia flowers and cherries. Dry, soft and well balanced on the palate	2	£5.50	£7.00	£8.25	£24.00
12	<b>Crazy Tropez Rosé</b> South of France (Grenache, Cinsault). Warm southern herbs, white pepper spice and soft raspberries	1	£6.75	£7.75	£9.75	£28.50
13	<b>Ippolito, Mabilia</b> (Organic) Pale pink, elegant, delicate. With fragrant notes of melon, grapefruit and violets. The taste is fresh savoury and long-lasting	2				£32.00
REDS						
14	<b>Le Harve de Paix Grenache</b> France. Rich and dark red in colour, with juicy ripe plum flavours	B	£4.75	£5.75	£7.50	£22.00
15	<b>Casa Santiago Cabernet Sauvignon</b> Central Valley, Chile. (Vegan) Intense blackcurrant and plum flavours	C	£5.25	£6.75	£8.00	£23.50
16	<b>Botter Merlot</b> Veneto, France. (Vegan) Fruity damsons, plum, cherries and spices flavours	B	£5.50	£7.00	£8.25	£24.00
17	<b>Ippolito, Liber Pater</b> (Organic). Ruby red with complex aromas of will berries, violets, spices and a soft note of oak. A full-bodies, rich and velvety wine.		£7.50	£9.00	£11.00	£32.00
18	<b>Los Haroldos Chacabuco Malbec</b> Mendoza, Argentina. (Vegetarian) Firm juicy structure, great fruit expression	C	£6.75	£7.75	£9.75	£28.50
19	<b>Soldier's Block Shiraz</b> Victoria, Australia. (Vegan) Bright and lifted Shiraz with a wonderful perfumed dusty nose of dark fruit	C				£26.00
20	<b>La Vigna Chianti</b> Tuscany, Italy. (Vegan) With a nose of ripe Morello cherry, raspberry and a hint of spiced plums	C				£27.00
21	<b>Rioja Artesa Rioja Tempranillo</b> Spain. (Vegetarian, Vegan, Sustainable) Appealing black fruit aromas and hints of spice	C				£29.00
22	<b>St Emilion Chateau La Pointe Bouquey</b> Bordeaux, France. Complex and fruity with aromas of soft fruit and blackcurrants	D				£32.00
23	<b>Ippolito I Mori</b> (Organic) Ruby red, an aroma of ripe red fruit combined with spices, vanilla and balsamic notes. Full and fresh and well balanced.	D				£35.00
SPARKLING WINES						
24	<b>Botter Prosecco Spumante Brut</b> Italy. (Vegan) Lovely, crisp, lively, fizz with green apple and citrus notes, lightly sparkled	2	£7.00			£30.50
25	<b>Botter Prosecco Rose Spumante Brut</b> Italy. (Vegan) Fragrant, strawberries, raspberries and passion fruit, moreish	2				£32.00
26	<b>Champagne Baron Albert L'Universelle Brut</b> France. (Vegan, Sustainable) Aged for 4 years, this medal winning champagne is light fresh and fruity	1				£47.00
27	<b>Champagne Pommery Brut Royal</b> France. (Vegan) Hints of piped-fruit jam, apples and quince	1				£75.00
27	<b>Champagne Bollinger Rosé NV</b> France. Fresh strawberry, redcurrant, cherry and spice, backed up with a silky and fine texture	1				£100.00

White Wine, Rose, Sparkling : Driest 1 ~ Sweetest 9      Red Wine : Lightest A ~ Full-bodied E