



CHRISTMAS DAY LUNCH MENU

AMUSE BOUCHE

Celeriac, Apple, Truffle GF

STARTER

Old Thorns Cured Salmon GF
cucumber, buttermilk, dill, salmon roe, topeka

MAIN COURSE

Slow Cooked Turkey Breast
apricot stuffing, buttered roast potatoes, carrots,
parsnips, sprouts, Yorkshire pudding, pan gravy

PRE DESSERT

Tequilla Sorbet
lime sorbet, sea salt crisp

DESSERT

Winter Spiced Carrot Cake
white chocolate, walnut, orange

Old Thorns Christmas Pudding
brandy sauce, redcurrants

AFTER DESSERT

Sharing Cheeseboard
British cheeses, winter chutney, grapes, crackers

Homemade Petite Fours GF

*If you or a guest have a special dietary requirement, please mention this when booking.
This menu is subject to change, depending on availability. Correct August 2025*