

Christmas Menu

20th November – 22nd December (Monday to Friday 12pm – 3pm)

Choose from our delicious:

Two-Course Set Menu... £25.95 Three-Course Set Menu ..£29.95

All our food is freshly prepared on site, and we are fully licensed so you can enjoy a bottle of prosecco, wine or beer with your lunch

To Start

Homemade Soup of The Day

Served with warm artisan bread & butter

Beetroot Cured Salmon

Beetroot cured salmon served on a bed of crunchy garden salad & a lemon wedge

Welsh Rarebit

Creamy rarebit served on thick toasted sourdough & a mini mixed leaf salad

To Follow

Hand – Carved Rolled Turkey (gf also available)

Topped with streaky bacon served with pigs in blankets, roast potatoes, honey roast parsnips, stuffing, seasonal vegetables, rich gravy & cranberry sauce

Homemade Nut Roast V Ve

Served with roast potatoes, roast parsnips, stuffing, seasonal vegetables, rich gravy & cranberry sauce

Salmon & Truffle Oil Risotto

Served with crusty artisan bread & topped with fiery rocket

To Finish

Traditional Christmas Pudding GF V

Served with Brandy Sauce

Homemade Lemon & Cranberry Coulis Posset

Served with handmade shortbread

Gingerbread Cheesecake

Served with thick pouring cream

FESTIVE DRINKS ALL £4.95

SPICED MULLED WINE

IRISH CREAM LIQUOR

CHRISTMAS MIMOSA

We hope you enjoy spending your Christmas with us and have a fantastic New Year!

To book please call the Gardeners' Retreat Restaurant on 01844 690075

All dishes subject to availability and include VAT. We cannot guarantee that our dishes are free from nuts or nut traces. Please make a member of our team aware of any allergies. Gluten-free options available on request. We require a £10 per person deposit to secure bookings. Cancellations may be made 48 hours prior to the booking for a deposit refund. A 10% discretionary service charge will be added to parties of over 6. 48 hours' notice required for each booking. We will require you to make your selection at the time of booking.

V Vegetarian VE Vegan GF Gluten Free