



CHRISTMAS MENU

SERVED FROM 12 NOON UNTIL 3.00PM

Four Courses

95

SMALL PLATES

Caramelised Cauliflower & Lincolnshire Poacher Soup 🌿 Cheese croutons & herb oil.*

Lincoln Red Beef Carpaccio Khoulrabi remoulade, parmesan crisps & blackberry vinaigrette. (GF)

Homecured Lincoln Gin Trout Beetroot tabbouleh, horseradish crème fraiche & dill. (GF)

Wild Mushroom & Chestnut Pâté 🌿🥜 Rye toast, pickled Shimeji, shallot crisps & tarragon.

MAIN PLATES

Hand-Carved Norfolk Turkey Breast With lemon and thyme stuffing, pigs in blankets, beef dripping roast potatoes, spiced red cabbage, pancetta sprouts, honey-roasted carrots & parsnips.*

Roast Forerib of Lincolnshire Beef Homemade Yorkshire pudding, beef dripping roast potatoes, spiced red cabbage, celeriac purée, honey-roasted carrots & parsnips.*

Grilled Seabass 🥜🐟 With a romesco sauce, herb-roasted new potatoes, tomato Confit, chicory leaves & charred lemon.

Homemade Vegetable & Walnut Wellington 🌿🥜 Vegan gravy, herb-roasted new potatoes, pan-fried sprouts, roasted carrots & parsnips.

DESSERTS

Homemade Mixed Fruit Christmas Pudding Hot brandy sauce & cinnamon ice cream.

Prosecco Poached Pear 🌿 Saffron, blackberries, vanilla crematta & maple granola.

Dark Chocolate Delice Coffee ice cream & salted caramel sauce.

Lincolnshire Cheese Board 🌿 Poacher, Cote Hill Blue, Lincoln Red, homemade fig chutney, artisan biscuits & frozen grapes.

FINISH WITH

Stokes Tea or Coffee with Traditional Mince Pies 🌿

For guests aged 12 and under we will be offering smaller portions of each dish for £45 per guest.

Allergen Information: Vegan 🌿 Vegetarian 🌿 Shellfish 🐟 Fish 🐟 Nuts 🥜

Full allergen list available, as we handle all allergens in our kitchen our food may contain traces. Please notify the team of any allergies in your party. Payment is by card only. *Gluten Free option available.