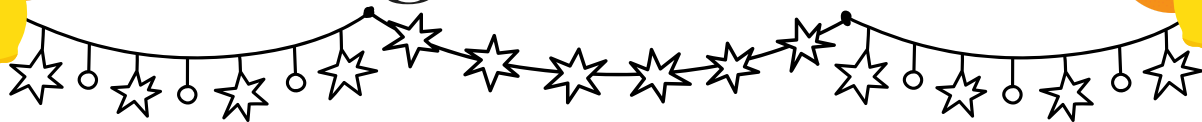




Oranges & Lemons



CHRISTMAS EVENING MENU

SATURDAY 13TH DECEMBER 2025

TO START

CURRIED PARSNIP SOUP with local sourdough bread (VEO|GFO)

BRIE & CRANBERRY FILO PARCEL with cranberry dip (VEO)

TWICE BAKED GOAT CHEESE SOUFFLÉ with apple & walnut salad (GF|V)

THE MAIN EVENT

BEETROOT & BUTTERNUT SQUASH WELLINGTON
vegan creamy mash, roasted vegetables & vegan gravy (VE)

PROSCIUTTO WRAPPED STUFFED TURKEY BREAST
pigs in blanket, clotted cream roast potatoes, seasonal
vegetables & rich gravy (GF)

SALMON & CHEDDAR EN CROûTE
creamy mash & roasted vegetables (GFO)

TO FINISH

FESTIVE BROWNIE with Baileys ice cream (V)

CHRISTMAS PUDDING with ice cream or brandy cream (GFO|VEO)

APPLE & CINNAMON CRUMBLE with custard (GFO|VEO)

2 COURSES £29 | 3 COURSES £34

MENU CHOICES MUST BE PRE-BOOKED

*BOOK YOUR SPOT EITHER IN THE CAFÉ ON YOUR NEXT VISIT
OR CALL US ON 01206 299000*

ALL BOOKINGS REQUIRE A £10 PER PERSON NON-REFUNDABLE DEPOSIT