

## December Sunday Lunch Menu 2026

£36.95

*(including VAT)*

### Starters

**Cream of Carrot, Coriander & Orange Soup**  
Served with crispy croutons

**Homemade Chicken Liver Parfait**  
Served with toasted brioche & a red onion confit

**Escalope of Finest Severn & Wye Smoked Salmon served Hot with King Prawns**  
Glazed with a whisky & horseradish liaison (Supplement £4.25)

**Carpaccio of Golden Beetroot, Heritage Tomatoes & Burrata Cheese**  
Drizzled with basil oil & balsamic syrup

**Cherryhouse Ceasar Salad**  
Served with fresh anchovies & a parmesan crisp

### Main Course

**Grilled Fillet of Salmon Nestled on a Pillow of Samphire**  
Cordoned with a lemon & thyme beurre blanc

**Roast Rib Eye of British beef**  
Served with Yorkshire puddings & a rich claret jus

**Sautéed Supreme of Cornfed Chicken**  
Served on a bed of vegetable ribbons & coated with a creamy port & honey sauce

**Traditional Roast Norfolk Turkey**  
Served with cranberry sauce, chestnut seasoning, pigs in blankets & watercress

**Breast of Gressingham Duck served with Wilted Baby Spinach & a Rich Raspberry Vinegar & Pink Peppercorn Sauce**

### Vegetarian

**A Caramelised Red Onion & Goats Cheese Tartlette Dressed on a Bed of Tenderstem with a Chive Butter Sauce**

All Main Courses are served with a Selection of Fresh Seasonal Vegetables, With Chateau & Dauphinoise Potatoes

### Desserts

**A Choice of Freshly Prepared Desserts  
or a selection of Fine French & English Cheeses & Biscuits (supplement £2.95)  
Coffee & Petit Fours**

All food served in this restaurant is freshly prepared in our own kitchen.  
We are happy to adjust our dishes to meet any dietary requirements you may have.

**If you have any concerns regarding allergens, please raise them with a member of staff prior to ordering.**  
For parties of 6 or more, a discretionary service charge of 12.5% will be added to the bill, all of which is shared among the staff.