

Festive Sunday Lunches

Join us for a delightful Festive Sunday Lunch, perfect for those who can't be together on Christmas Day. Gather with family and friends for an elegant three-course lunch.

Three courses – **£40.00** per person.

Available every Sunday from 30th November to 28th December,
12.00pm - 4.00pm.

(Sample Menu)

STARTERS

Taplow House Prawn Cocktail (GF)*

Cos Lettuce, Marie Rose Sauce, Buttered
Lemon Rye Bread

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Chicken Liver Parfait

Toasted Brioche Bread, Sticky Fig Chutney,
Scorched Grapes

*

Leek & Potato Soup (V, GF)*

Herb Croutons, Green Oil, Pea Shoots

MAINS

Roast Aged West Country Beef Striploin

Yorkshire Pudding, Horseradish Sauce, Baby
Watercress, Red Wine Jus

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Baked Loch Duart Salmon (GF)

Chive Butter Sauce

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Breast of Roast Turkey (GF)*

Apricot & sage stuffing, pigs in blankets,
Yorkshire pudding, carrot & swede mash, roast
potatoes, sprouts and traditional gravy

Forest Mushroom Risotto (V, GF)

Truffle Oil, Parmesan, Toasted Pine Nuts

All main course dishes served with family-style
tender stem broccoli, roast carrot, parsnips
and roast potatoes.

DESSERTS

Tiramisu (V)

Cappuccino Cream

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Christmas Pudding (GF, VG*)*

Spicy Brandy Custard

*

Regional Cheese Plate (V, GF)*

Sourdough Crackers, House Chutney & Grapes
(£5.00 Supplement)

*

Selection of Ice Cream (V, GF)

Vanilla, Chocolate, and Strawberry

(V) Vegetarian, (VG) Vegan, (GF) Gluten-Free.
Items with a * denote an alternative version
is available