



OLD WALLS VINEYARD  
& LUXURY LODGES

## **Christmas Day Lunch 2022**

*£80 per person £48 children 10 years and under*

*Served from 12 noon until 3pm*

*Tomato and basil soup served with freshly baked sourdough bread  
Ham hock terrine with leaves, crostini and piccalilli on the side  
A mousse of lightly smoked Salmon with freshly baked sourdough bread*

*Free-range turkey served with Yorkshire pudding, duck fat roasted potatoes,  
sage and onion stuffing and pigs in blankets*

*Devon beef served with Yorkshire pudding, duck fat roasted potatoes and pigs in blankets  
Homemade parsnip, stilton and cranberry nut roast with Yorkshire pudding, olive oil roast  
potatoes, sage and onion stuffing and a vegetarian gravy*

*Baked Cornish Hake with cherry tomatoes, shallots, lemon and dill en papillote*

*Accompanied by honey roasted parsnips, cauliflower cheese, honey glazed carrots,  
seasonal greens and brussel sprouts*

*Traditional Christmas pudding with brandy sauce*

*Classic Cranachan with cream, toasted oats, raspberries and a hint of whisky*

*A rich dark chocolate pot with raspberries and an orange shortbread biscuit*

*A selection of cheeses served with artisan crackers and chutney*

*Tea or coffee with filo pastry mince pies and after eight mints*

*Deposit of £40 per adult and £20 per child payable on booking*

*A service charge of 10% will be added to the full cost of the bill on the day*

**If you have any food allergies, please let the team know and we can go through the menu with you.**

**If you want a gluten free option, and a number of our other menu items are gluten free, so just ask.**

**We keep one fryer gluten free so you can have chips.**

**All menu items are subject to change.**