

Festive Lunch

1ST – 24TH DECEMBER | MONDAY – SATURDAY | 12PM – 4PM

TWO COURSE £17 | THREE COURSE £20

For children, smaller portions of this menu are available or alternatively children's menu available on page 8

STARTERS •

Roasted Plum Tomato and Sweet Pimento Soup

With Basil Oil, Served with Ciabatta (V) (VE) (GF) (LF)

Duck Liver and Orange Parfait

With Caramelised Onion Jam, Crostini (GF)

Baked Cheddar Mushrooms

With Toasted Breads (GF) (V)

Balsamic Onion and Goats Cheese Tart

With Sun Dried Tomatoes and Rocket (V)

MAINS •

Served with Seasonal Vegetables

Roasted Breast of Turkey

Pork, Apricot, Sage and Chestnut Stuffing, Pig in Blanket, Roasted Potatoes (GF) (DF) (LF)

Butternut Squash & Chestnut Mushroom Wellington

Cranberry Vegan Gravy (V) (VE)

Pan Seared Sea Trout

Tender Stem, Crushed New Potatoes, Lemon and Caper Butter (GF)

Slow Braised Beef Feather Blade

Horseradish Mash, Roasted Onions and Red Wine Gravy

DESSERTS •

Christmas Pudding

Brandy Custard (V)

Warm Home Baked Chocolate Brownie

Belgian Chocolate Sauce, Honeycomb, Vanilla Ice Cream (V)

Vanilla Cheesecake

Blueberry Compote (V) (GF)

Apple and Plum Crumble

Crème Anglaise (GF)

CHEESE & BISCUITS •

House Cheese Board (+ £6.50

per person)

A Selection of British Cheeses with Savoury Biscuits, Grapes, Celery and Chutney



For those dishes marked with (GF) Gluten Free, (V) Vegetarian, (VE) Vegan, (LF) Lactose Free, (DF) Dairy Free, options are available and need to be noted when placing your food order if required. As our dishes are not prepared in a nut free environment, we cannot guarantee our dishes are completely nut free. Where dietary requirements are catered for, we are unable to offer substitute dishes.