

Sunday Lunch

TWO COURSE MAIN & DESSERT £22 | THREE COURSE £25
SUNDAY LUNCH IN OUR RESTAURANT 5TH, 12TH, 19TH DECEMBER
CHILDREN (AGED 4 – 12) £15 | CHILDREN UNDER 4 £7

Alternative children's menu available on page 8

STARTERS •

Roasted Plum Tomato and Sweet Pimento Soup

Basil Oil and Warm Sour Dough (V) (VE) (DF) (GF) (LF)

Ham Hock and Apricot Terrine

Pineapple Salsa, Crostini (GF)

Smoked Scottish Salmon

Blood Orange & Fennel Slaw, Toasted Sour Dough (GF)

Roasted Beetroot, Red Onion & Goats Cheese Tart

Sun Dried Tomatoes and Balsamic Glaze (V)

MAINS •

Served with Seasonal Vegetables and Roast Potatoes

Roasted Breast of Turkey

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

Roast Treacle Cured Sirloin of British Beef

Yorkshire Pudding, Pan Gravy (GF) (DF) (LF)

Pan Seared Sea Bass

Creamed Potato, Fine Beans, Cherry Tomatoes, Caper Butter Sauce (GF)

Butternut Squash and Chestnut Mushroom Wellington

Carrot Puree and Vegan Gravy (V) (VE)

DESSERTS •

Christmas Pudding

Brandy Custard (V)

Warm Home Baked Chocolate Brownie

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

Vanilla Cheesecake

Spiced Berry Compote (V)

Sticky Toffee Pudding

Rum & Raisin Sauce, Vanilla Ice Cream (GF)

CHEESE & BISCUITS •

House Cheese Board **(+ £6.50 per person)**

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

