

Festive LUNCHES

CHOICE OF STARTER

Prawn & Crayfish Cocktail (GFA)
in a marie-rose sauce, with crusty brown bread & butter

Camembert, Fig and Onion Tart (V) (GF)
on a winter leaf salad

Lentil Soup (GFA) (Ve)
Warm mini malt loaf

CHOICE OF MAIN COURSE

Roasts served with a medley of vegetables, roast potatoes, yorkshire pudding

Roasted Crown of Turkey
Pigs in blankets, pork, sage and onion stuffing & light turkey gravy

Sirloin of Beef
Honey roasted shallots & a rich red wine gravy

Baked Fillet of Salmon
New potatoes, asparagus, roasted cherry tomatoes, fresh basil, garlic & lemon sauce

Sweet Potato, Cashew and Apricot Tart (Ve)(GF)
Parsley, new potatoes, arrabbiata sauce

DESSERTS

Traditional Christmas Pudding (GFA)
Brandy cream and fresh mixed berries

Raspberry Frangipane Tart (GF) (V)
Warm, with clotted cream & raspberry coulis

Duo of Cheese
Mature Cheddar and Blue Stilton with savoury biscuits, crisp celery and plum chutney

2 COURSES

£20.00

PER PERSON

(Main course & Dessert, or Starter & Main Course)

3 COURSES

£24.50

PER PERSON