

# *Festive Lunch Menu*

*Mulled wine or Spiced Punch on arrival*

## *Starters*

*Broccoli & cheddar soup  
with parmesan crisp and herby croutons served with  
a bread roll*

*Individual baked camembert  
topped with garlic, pine nuts & rosemary  
served with ciabatta & festive chutney*

*Pork & apple stuffing scotch egg  
served with cranberry sauce*

*Creamy prawn, spinach & lemon pastry puff  
Served on mixed salad leaves*

## *Mains*

*Roast turkey served with all the trimmings*

*Slow braised lamb shoulder in a rich rosemary &  
garlic gravy served with root vegetable mash*

*Luxury fish pie served with  
pea & potato crush*

*Wild mushroom cobbler topped with  
sage & onion scones*

*All mains are served with rosemary roast potatoes, mulled  
wine red cabbage, thyme & honey glazed carrots & parsnips  
& green beans with Brussel sprouts and garlic butter*

## *Desserts*

*Christmas pudding served with brandy sauce*

*Black forest chocolate stack with hazelnut praline*

*Ginger lemon panna cotta topped with candied ginger  
and served with biscotti*

*Cheese Board £2.00 supplement*

## *To finish*

*Coffee/tea and mini mince pie*

***£23.00 per person***

***Available every day from 1st to 22nd December  
served between 12.00pm and 3.00pm***

*Festive Set Lunch*  
*Served every day between*  
*1st and 22nd December*  
*between*  
*12pm and 3pm*

*To reserve your table:*  
*Call us on: 01773 425915*  
*£5 deposit per person required*  
*when booking*  
*(Unless we have to close)*  
*along with your menu choices*

*Can accommodate Allergies*  
*And Vegetarians*  
*MUST state when booking*