

Festive Lunch Menu

Mulled wine or Spiced Punch on arrival

Starters

*Spiced parsnip & celeriac Soup
with herby croutons & crispy pancetta*

*Crumbed brie served on a bed of balsamic dressed
rocket & pine nuts, accompanied by redcurrant &
cranberry chutney*

Smoked peppered maceral pate with sourdough toasts

Mains

Roast turkey served with all the trimmings

*Baked salmon & asparagus puff pastry envelopes
drizzled with lemon cream sauce*

*Braised shin of beef in a shallot & red wine jus
served with herby mash potatoes*

*Festive portobello mushroom & stilton stack
accompanied by roasted vine tomatoes*

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

Desserts

Christmas pudding served with brandy sauce

*Salted caramel cream puffs
with warm dark chocolate sauce*

Black cherry & Amaretto cheesecake

Cheese Board £2.00 supplement

To finish

Coffee/tea and mini mince pie

£22.00 per person

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

MEALS MUST BE PRE-BOOKED

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

To reserve your table:
Call us on: 01773 425915
Deposit of £5 per person required
along with your menu choices

Can accommodate Allergies
And Vegetarians
MUST state when booking