



Christmas MENU

LUNCH FROM 12:00PM TILL 3:30PM
2 COURSES £26.95 3 COURSES £31.95

STARTER

Carrot & ginger soup (v,gfo,vgo)

Baked sourdough baguette, herb butter (d,sd,ce)

Chicken & pork pate (gfo)

Pickles, spiced chutney, mini loaf (g,d,e,mu,ce,sd)

Heritage beetroot salad (v,vgo,gf)

Roasted beetroot, squash, feta, spiced chick peas, granny smith, honey & wholegrain dressing (d,sd,mu)

MAIN COURSE

Slow roasted turkey breast (gfo)

Sage & sausage stuffing, pig in blanket, roast potatoes, root vegetables, roast gravy (d,g,ce,sd)

Roast salmon fillet (gf)

Dill & caper crushed potato, garlic & herb cream (d,f,sd)

Vegetable wellington (v,vg)

Root vegetables, roast potatoes, red wine gravy (g,s,ce,sd)

All served with seasonal greens

DESSERT

Mince pie blondie

Vanilla ice cream, white chocolate sauce (d,e,g)

Black forest eton mess (v)

Meringue nests, cherry compote, whipped cream, chocolate shavings (d,e)

Sticky toffee pudding (gfo,v)

Salted Caramel ice cream, butterscotch sauce (d,e,g)

ALLERGENS

C CRUSTACEANS CE CELERY D DAIRY E EGGS F FISH G GLUTEN L LUPIN N NUTS MO MOLLUSCS MU MUSTARD P PEANUT S SOYA SD SULPHUR DIOXIDE SE SESAME
V VEGETARIAN VG VEGAN VGO VEGAN OPTION GF GLUTEN FREE GFO GLUTEN FREE OPTION