

Festive Lunch

Served Monday to Saturday 12-9

Adults £22.95 / Over 10s £13.95 / Under 10s £8.95

Booking is required with £10 deposit per person - Balance is due 1 month before meal

Starters

Melon & Grapes

Trio of melon with a sweet grape and citrus salsa – served with minted passion fruit syrup

Homemade Pate

Chicken liver pate served with a port glaze, sweet onion marmalade, crisp side salad & melba toast

Prawn and Smoked Salmon Cocktail

Atlantic Prawns and smoked salmon bound in a citrus and chive mayonnaise served with toasted sour dough and a sweet Pea shoot and tomato salad

Honey Roasted Butternut Squash and Sweet Potato Soup
Served with a warm bread roll

Mains

Roast Turkey

Served with chestnut & cranberry stuffing, Yorkshire pudding, roast potatoes, pigs in blankets and finished with rich meat gravy

Roast Beef

Served with Yorkshire pudding, roast potatoes, chestnut & cranberry stuffing and finished with rich meat gravy

Apricot and Ginger Glazed Salmon

Served with sweet apricot and ginger glaze, served with slow cooked fondant potato & roasted beets

Nut Roast

Sautéed chestnut mushrooms, roasted chestnut, walnuts, pecans, onions & spinach - served with herb roasted root vegetables and a rich red wine jus

Desserts

Traditional Christmas Pudding

Served with a rich brandy sauce and red currants

Citrus Tart

Served with wild berry compote

Chocolate Fudge Cake

Served with Chocolate sauce and vanilla ice cream

Fresh Fruit Salad

Served with raspberry sorbet

Please advise on booking any dietary requirements