

Christmas

Lunch Menu

Starters

King Prawn & Smoked Salmon Cocktail

Poached king prawns and smoked salmon, served on a bed of crisp iceberg lettuce with homemade Marie Rose sauce.

Roasted Butternut Squash Soup VG

Smooth and creamy roasted butternut squash, flavoured with rosemary and sage. Served with bread. GF bread available.

Ham Hock Terrine

Served with toasted ciabatta pickled vegetables and salad leaves.

Mains

Roast Turkey

Butter roast turkey with pork, sage and onion stuffing, served with crispy roast potatoes, red cabbage, honey glazed parsnips, pigs and blankets, buttered carrots and broccoli, cranberry sauce, and lashings of rich gravy.

Salmon with Chive Hollandaise

Pan roasted salmon with truffle dauphinoise potatoes and a chive hollandaise and seasonal vegetables.

Beef Rib

Slow cooked beef rib, served with brandy and peppercorn sauce, Yorkshire pudding and seasonal vegetables.

Beetroot Wellington VG

An individual handmade vegan wellington with a beetroot, onion and soya mince filling, all hand wrapped in a puff pastry case. Served with roast potatoes and seasonal vegetables.

Desserts

Christmas Pudding

Served piping hot with brandy sauce and vanilla ice cream.

Baileys & Chocolate Brownie Sundae

Warm chocolate brownies, layered with chocolate sauce ice cream and a Baileys cream liqueur.

Banoffee Cheesecake VG

Digestive biscuit base topped with a rich, vegan friendly, banana and caramel cream. Served with vanilla ice cream and caramelised banana cream.

VG – Vegan

