

Christmas

LUNCH MENU



STARTERS

Homemade Broccoli & Stilton Soup
served with a warm bread roll and butter

Herb & Pepper Brie Wedge
creamy brie wedges with seasonal leaves & a date & apple spiced chutney

Smokey Tomato & Vegetable Tart
garnished with pea shoots, watercress & pomegranetes

Traditional Prawn Cocktail
*prawns served with a marie rose sauce on a bed of iceberg lettuce
accompanied with buttered brown bread and a wedge of lemon*

MAIN

Roast Turkey
*served with pigs in blankets, sage & onion stuffing, roast potatoes &
seasonal vegetables with roast gravy*

Pan Seared Cod
*on a bed of crushed new potatoes, vegetables & a lemon flavoured creamy
sauce*

Festive Sage Pancakes
filled with vegetables & chestnuts bound in a rosemary & honey cream sauce

DESSERT

Christmas Pudding
served with homemade brandy sauce

Fruit Sorbet
accompanied with a homemade shortbread biscuit.

Homemade Festive Fruit Crumble
*apples & cranberries topped with a mixed spice crumble mix served with
warm custard*



Dates available:
Thursday 11th December
Tuesday 16th December

2 courses - £21.00
3 courses - £25.00C
**Coffee & Mints an additional
£2.50**

£10.00 per person deposit at the time of booking