

Festive Lunch Menu

Available from December 4th ~ December 24th

Pan Seared Cod Fillet Glazed with Cheddar Cheese

On a flaked salmon mash, peas and a tomato sauce

Curried Parsnip and Apple Soup

Finished with cream

Warm Shredded Duck Leg Salad

With fried sweet potato, sliced mango, spring onion,
hoi sin and sesame seed dressing

Avocado and Crab Tian

Lemon mayonnaise, salad leaves, cucumber, tomato lozenges

Chicken and Chorizo Sausage Risotto

Cooked with tomato and parmesan with pesto and flaked parmesan

Deep Fried Camembert

Cumberland sauce, chard and baby spinach salad

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Fillet of Plaice with a Herb Crumb

Leek and mushroom fricassee, roasted cherry tomatoes, crushed new potatoes,
asparagus and lemon beurre blanc

Grilled Fillet of Sea Bream

Warm salad of fine beans, mushrooms, garden peas and potatoes, fresh pea sauce

Traditional Roast Turkey

Chestnut stuffing, bacon rolls, roast potatoes and parsnip,
seasonal vegetables and roast gravy

Confit Belly Pork Glazed with Honey and Mustard

Ratatouille of vegetables, savoy cabbage cake, mashed potato, port wine jus

Roasted Chump of Lamb

Rosemary mash, glazed vegetables, rosemary and redcurrant sauce

Cauliflower, Broccoli, Sweet Potato Tart

Cooked in a leek and cheese sauce with a tomato reduction

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Christmas Pudding

Brandy butter sauce

Crème Brulee

Garnished with fresh fruit

Apple and Pear Crumble

Custard with cinnamon syrup

Peach, Raspberry and Toasted Almond Fool

With frangipane cake pieces, with vanilla sweetened cream, raspberry sauce

Warm Chocolate and Peanut Butter Truffle Cake

Salted caramel ice cream, roasted peanut sauce

Cheese Platter

Black wax cheddar, camembert, stilton, tomato and onion chutney, cheese biscuits

£22.00 2 Course

£28.50 3 Course