

Festive Lunch Menu

Homemade Soup of the Day

With croutons

Spinach, Mushroom and Sun-Dried Tomato Risotto

Crumbed goats' cheese and a mushroom reduction

Rustic Salad

Pulled Chicken, Avocado and Applewood in a Golden Crumb

Ham Hock Terrine

Whole grain mustard, piccalilli cream

Tiger Prawns & Mini Vegetable Spring Roll

On cucumber noodles with lime and sweet chilli sauce



Seafood Tagliatelle

Spring onions, tomato fillets, lobster and white wine cream

Fillet of Haddock with a Herb Crust

Pan fried spinach and mushrooms, glazed carrots, mash potato, watercress sauce

Traditional Roast Turkey

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

Slow Cooked Belly Pork

Glazed with english mustard, ratatouille, mange tout, chateau potatoes, port wine sauce

Beef and Ale Stew

Herb croute, mashed potato, diced vegetables, glazed carrots

Duo of Lamb

Lamb chump, shredded shoulder with mint, potatoes cooked in cream, braised red cabbage, carrot ribbons and thickened jus

Vegetable Curried Tartlet

On a bed of stir fry vegetables, sauté potatoes tomato sauce



Christmas Pudding

Brandy butter sauce

Crème Brulee

Viennese biscuit

Wild Berry and Apple Crumble

Custard

Warm Coconut Sponge

Strawberry jam glaze, coconut cream

Chocolate and Hazelnut Syllabub

With chocolate brownie pieces, chocolate sauce, dusted with a hazelnut praline

Lemon Sponge

Lemon curd sauce, vanilla ice cream

Cheese Platter

Chutney, grapes and cheese biscuits

£27.00 2 Courses £33.00 3 Courses