

Festive Lunch

Homemade Soup of the Day

With croutons

Smoked Haddock

On a pea risotto, creamed pea and white wine sauce

Seafood Salad

Rustic salad with atlantic prawns, poached salmon, crayfish tails, lemon mayonnaise, herb oil

Shredded Slow Cooked Belly Pork & Black Pudding

On sauté potato, apple compote

Buffalo Mozzarella, Tomato and Roasted Peppers

Olives, croutons, basil pesto

Flash Fried Duck Fillets and Mini Vegetable Spring Rolls

Cucumber noodles, mixed leaves, sweet chilli sauce
ooOoo

Grilled Salmon Supreme

Carrot ribbons, mange tout, saffron potatoes, watercress sauce

Asian Spiced Fish Kebabs

Savoury rice, warm salad of peppers, leek and courgette, red pepper essence, herb oil

Traditional Roast Turkey

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

Chicken Supreme

Sauté potatoes, pan fried courgettes, mushrooms, bacon lardons and peas,
smoked hickory sauce

Braised Steak

Mash potatoes, glazed carrots, fine beans, cooked in an onion and red wine liqueur

Cauliflower, Broccoli, Leek and Sweet Potato Tart

Cooked in a mornay sauce with a panache potatoes and vegetables
ooOoo

Christmas Pudding

Brandy butter sauce

Crème Brulee

Viennese biscuit

Apple and Mixed Fruit Crumble

Custard

Glazed Bread & Butter Pudding

With steep fruits, vanilla ice cream, soaked apricots in a tea syrup

Warm Lemon Sponge

Lemon ice cream, wild berry sauce

Caribbean Syllabub

Coconut cake pieces, pineapple and mango

£27.50 2 Course £33.50 3 Course

Christmas Cracker included

Available from November 28th - December 24th

Please call to check availability 01590 672 777