

Festive Lunch Menu

2 Courses £27.95 3 Courses- £32.25



Roasted Butternut Squash Soup Drizzle Of Sage Oil, Warm Bread Roll
Goats Cheese & Red Onion Tart & Mixed Leaf Salad
Chicken & Mushroom Terrine, Pear Chutney With Toasted Brioche
Traditional Prawn Cocktail in Marie Rose Sauce & Sourdough Crostini

<u>Mains</u>

Turkey & Stuffing Parcel Wrapped In Bacon, Served With Traditional Trimmings, Roast Potatoes, Pigs In Blanket & Pan Roast Gravy

Roast Chicken Breast Served With Traditional Trimmings, Roast Potatoes, Pigs In Blanket & Pan Roast Gravy

Pan Fried Salmon Fillet, Served With Saffron Mashed Potatoes, Long-Stem Broccoli & A Creamy Lemon Sauce

Mediterranean Vegetable Tart with Pomodoro Sauce, New Potatoes served with a Dressed Mixed Leaf Salad

Desserts

Traditional Christmas Pudding Served with Brandy Sauce Warm Apple & Blackcurrant Crumble Served With Custard Strawberry & Prosecco Torte With Raspberry Sorbet

Selected items for children's menu - £17.50 for 2 courses/ £21.50 for 3 courses (under 12)

Gluten free and Vegan options are available on request

FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our team; we cannot guarantee that any food or beverage item sold are free from traces of

Standard Terms and Conditions apply. The dishes are subject to availability and can be changed with no notice.

This menu will be available from 27.11.25- 23.12.25 only.

A non-refundable deposit of £10 per person will be required to confirm the booking with a pre order of the menu choice at least 5 days before the day of the booking for a tables of six or more.

A 10% discretionary service charge will be added to the final bill



