

FESTIVE LUNCHES

1ST – 22ND DECEMBER 2019

FOR THE ULTIMATE FESTIVE DINING EXPERIENCE, GATHER TOGETHER WITH FRIENDS, FAMILY OR WORK COLLEAGUES AND ENJOY A DELIGHTFUL FESTIVE LUNCH.

Set in relaxed surroundings... we've thought of all the things you'll need to start your festive celebrations.

Menu

Roast winter vegetable soup (VG/GF)

Chicken and brandy pâté, caramelised onion chutney,
olive oil and sea salt

Beetroot, goat's cheese and pomegranate salad,
honey mustard dressing (GF)

Traditional roast turkey breast served with sage and
onion stuffing, pigs in blankets, sea salt roasties and pan gravy,
roast parsnips, carrots and buttered sprouts

Cod loin, lemon and herb crust, tomato and basil sauce,
gratin potato, roast carrots and fine green beans (GF)

Portobello mushroom, sweet potato and stout tart, sea salt and
thyme roasties, roast parsnips, carrots and buttered sprouts (V)

Traditional Christmas pudding, brandy sauce
Chocolate and salted caramel torte, caramel sauce
Classic lemon tart, mulled wine berry compote

TWO COURSES - **£16.95** PER PERSON

THREE COURSES - **£19.95** PER PERSON

- Two or three-course festive menu.
- Christmas novelties.
- Add a welcome drink from £4.00 per person.
- Add half bottle of wine for £9.00 per person.

