

# FESTIVE LUNCHES

THROUGHOUT NOVEMBER, DECEMBER AND JANUARY,  
EXCLUDING 23<sup>RD</sup> - 27<sup>TH</sup>, 30<sup>TH</sup>, 31<sup>ST</sup> DECEMBER, 1<sup>ST</sup> JANUARY

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)

Roast breast of turkey, sage seasoning, chipolatas and cranberry sauce

Cod loin, lemon and herb crust, tomato and basil sauce (GF)

Portobello mushroom, sweet potato and stout tart (V)

*Served with seasonal vegetables and potatoes*

Chocolate and salted caramel torte, caramel sauce

Gingerbread cheesecake, toffee sauce

Classic lemon tart, mulled wine berry compote (GF)

ONLY **£15.95** PER PERSON

- Arrive from 12.30pm.
- Great value.
- Three-course festive menu.

