

Festive Sunday Lunches 2020

Sunday's 6th, 13th, 20th & 27th December

12.30pm until 9.30pm

Enjoy our popular Sunday lunch menu with a festive twist....

Includes Festive table decorations and novelties

Starters

Potato & Watercress Soup, Garlic croutons (V) 1,7,9,13 **£4.50**

Chicken & Wild Mushroom Terrine, ciabatta croute, mustard relish 1,7,9,10,12,13 **£5.00**

Traditional Prawn Cocktail, brown bread 1,2,3,4 **£5.95**

Main Courses

Roast Topside of Beef 1,3,7 **£11.95**

Roast Turkey Breast 1,3,7 **£9.95**

Roast Gammon 1,3,7 **£9.95**

All above served with roast potatoes, Yorkshire pudding, sage & onion stuffing, pigs in blankets & gravy

Goats Cheese & Pepper Strudel, rustic tomato sauce, dressed watercress 1,3,7 **£9.95**

Oven Baked Salmon Ballantine, watercress cream sauce 7 **£11.95**

All main courses are served with selection of roasted parsnips, a panache of carrots, peas & broccoli & cauliflower cheese

Desserts

Traditional Christmas pudding, brandy anglaise 1,3,7,8 **£5.50**

Cream filled Profiteroles, dark chocolate sauce 1,3,6,7 **£4.95**

White Chocolate & Ginger Cheesecake, raspberry coulis 1,7 **£5.50**

Children's Menu: Half Adults Portion. Alternative Children's menu available upon request.

Allergen Reference:

1. Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats
2. Crustaceans for example prawns, crabs, lobster, crayfish
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
9. Celery (including celeriac)
10. Mustard
11. Sesame
12. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product. This can be used as a preservative in dried fruit
13. Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
14. Molluscs like clams, mussels, whelks, oysters, snails and squid
(v) Vegetarian Option