

## *Festive Lunch Menu*

*Mulled wine or Spiced Punch on arrival*

### *Starters*

*Winter Vegetable & Lentil Soup*

*Smoked Salmon & King Prawns with  
Lemon & dill crème fraîche*

*Goats Cheese, Spinach &  
Festive Chutney Filo Crowns*

### *Mains*

*Roast turkey served with all the trimmings*

*Slow roasted Belly Pork & crackling served with  
celeriac mash & apple cider gravy*

*Herb crusted baked Cod fillet on crushed butternut  
Squash & sweet potato served with tomato & red  
Pepper sauce*

*Mushroom Bourguignonne served with  
Herby mash potatoes*

*All mains are served with seasonal vegetables*

### *Desserts*

*Christmas pudding served with brandy sauce*

*Lemon Posset served with  
Winter Berry compote*

*Chocolate, Hazelnut & salted caramel tart  
Served with Madagascan vanilla ice cream*

*Cheese Board £2.00 supplement*

### *To finish*

*Coffee/tea and mini mince pie*

***20.00 per person***

*Available any day from 1st to 22nd December  
served between 12.00pm and 3.00pm*

***MEALS MUST BE PRE-BOOKED***

*Festive Set Lunch*  
*Served every day between*  
*1st and 22nd December*  
*between*  
*12pm and 3pm*

*To reserve your table:*  
*Call us on: 01773 425915*  
*Deposit of £5 per person required*  
*along with your menu choices*

*Can accommodate Allergies*  
*And Vegetarians*  
*MUST state when booking*