

Festive Lunch Menu

Available Friday & Saturday 12:00 – 6.00 pm
Pre-booking & £5.00 deposit pp required

Starters

Chef's Homemade Winter Vegetable Soup served with warm French bread. (V) (VE)

Chicken Liver Pate & Cranberry Compote

A Traditional Prawn Cocktail, served on a bed of leaves with Marie rose sauce.

Mushrooms in Garlic & Herb Sauce on toasted ciabatta (V)

Main Course

Roasted Fresh Local Turkey served with bacon rolls, chipolatas & stuffing balls. (GF)

Roast Topside of Beef with Yorkshire pudding & horseradish sauce

Poached Supreme of Salmon served in a cheese & Leek sauce. (GF)

Roast Leg of Pork with savoury stuffing, crackling & apple sauce. (GF)

Brie, Cranberry & Mushroom Wellington (V)

All main courses are served with a selection of fresh vegetables & roast potatoes.

Desserts

A selection of sweets from our display board served with dairy ice cream or fresh cream or choose from a selection of our sundae

or

Traditional Christmas Pudding & Brandy Sauce

Two Course's £17.95

Three Course's £22.95