

Festive Lunch Set Menu 2023

2 Course Lunch £26pp | 3 Course Lunch £30pp

Throughout December for parties of up to 12 in The Dining room

Starters



Smoked Salmon Lox (GFA)

layers of smoked salmon, ribbons of cucumber with herbed cream cheese laying on sourdough, dressed with a light salad and pomegranate



Seasonal Soup (VG)

accompanied with croutons and a warm artisan roll



Baked Button Mushrooms (VG)

in a buttered garlic and parsley sauce, served with ciabatta fingers



Chicken Liver Paté (GFA)

with mulled fruit underbed, with a light salad served with toasted crostini's

Mains



Roast Turkey, Pigs in Blankets and Stuffing (GFA)

all served with seasonal roast potatoes and vegetables



Fillet of Hake Lemon and Herb Crumb

served with mature cheddar sauce, and seasonal new potatoes and vegetables



Succulent 8oz Flat Iron Steak

sliced and served with French fries and stem broccoli
sauces available: bordelaise and arrabiata



Roasted Country Vegetable Parcel (V)

served with sheesh sauce and creamy mash, seasonal vegetables

Desserts



Homemade Poets Date and Sticky Toffee Pudding (VG)

served with vanilla ice cream 'hat'



Traditional Christmas Pudding

served with a honeycomb ice cream



Tangy Lemon Cheesecake (V, VGA, GFA)

served with honeycomb ice cream



Billionaire Chocolate Crème Brûlée

whipped cream and chocolate drizzle

Festive Menu
mid-week offer

Complimentary glass of house wine
when booking Monday - Thursday
before 30th September 2023

