



FESTIVE LUNCH MENU

Served daily between 12pm – 4pm, Monday until Saturday from 18th Nov – 23rd Dec
Also available in January 2025 upon request and pre-booking

STARTERS

Winter Vegetable Soup served with a crusty Bread roll (v)
Homemade Garlic & Mushroom Pate served with a Focaccia Crouton (v)
Smoked Salmon, Burnt Clementine & Fennel Salad
Chicken & Pistachio Galantine served with Fig Chutney & toasted Bread

MAIN COURSE

Traditional Roast Turkey Breast with homemade Pigs in Blankets, Chestnut & Apple Stuffing, Roast Potatoes, seasonal Vegetables and Gravy
Feather Blade of Beef Wellington served with Mash, Root Vegetables and Gravy
Cranberry & Fig Nut Roast served with Roast Potatoes, seasonal Vegetables and Gravy (v)
Sea Bream served with Potato Galette, sautéed Leeks & Spinach with sauce vierge

DESSERTS

Traditional Christmas Pudding served with Brandy sauce
Selection of Cheese served with Biscuits, Grapes, Celery and Chutney
Belgian Waffle topped with Toffee sauce and Vanilla Ice Cream
Chocolate Orange Roulade served with Kumquat Compote

Why not add on Mini Mince Pies with freshly brewed Tea or Coffee for only £3.95 per person?

£20.95 for Two Courses / **£23.95** for Three Courses

Senior Citizens – **£18.95** for Two Courses / **£21.95** for Three Courses

Children under 12 – **£13.95** for Two Courses / **£16.95** for Three Courses

(Children's options available)