Christmas Lunch Menu

MAINS

Fresh Roast Turkey, Sausage Meat Stuffing, Pigs in Blankets and Red Wine Gravy

Braised Beef in Red Wine with Mushrooms, Whole Roasted Shallot, Duchesses Potato with a Puff Pastry Lid

Baked Salmon, herby potato cake with a braised Leek, Pea & Watercress Veloute

Whole Roasted Cauliflower with Cheddar & Spring Onion Sauce.

Served on a Bed of Roasted Garlic Tomato's & Wilted Spinach (V)

All Mains Served with Honey Roasted Carrots, Roast Parsnips, Creamy Root Vegetable Mash, Brussel Sprouts and Garlic & Rosemary Roast Potatoes

(GF/VE OPTION AVAILABLE)

DESSERTS

Christmas Pudding, Brandy Sauce, Pouring Cream or Vanilla Ice Cream (V) (VE Option available)

Malted Milk & Irish Cream Torte with Vanilla
Ice-cream

Lemon & Mascarpone Cheesecake, Macerated Raspberries & Vanilla Cream (v)

Caramel Apple Cobbler & Toffee Sauce. Served with Vanilla Cream or Ice-Cream (V)

Pot of Tea or Regular Americano & Mini Mince Pie

Two Courses + Pot of Tea or Regular Americano Coffee

Gluten-free and Vegan options available - please ask for more details

25th November – 13th December Monday - Friday (not served at weekends)

Time: Served from 12 noon - 2.00pm

Two Courses + Pot of Tea or Regular Americano Coffee & Mini Mince Pie