

Festive LUNCH



STARTERS

LEEK & POTATO SOUP

finished with herb oil,
served with a bread roll

ARDENNES PATE

Plum & apple chutney,
toasted brioche

SMOKED SALMON & PRAWNS

with pickled cucumber, beetroot
with a hollandaise sauce

ROASTED VEGETABLE TART

with goats' cheese, tomato & onion
salsa & pea shoots

MAINS

ROASTED TURKEY ROULADE

wrapped in bacon with sage & onion stuffing with
roasted honey carrots & parsnip, buttered sprouts,
roast potatoes, cranberry sauce & a rich roast jus

SEARED SALMON

with crushed herb & garlic potatoes,
buttered stem broccoli & dill cream sauce

ASPARAGUS & PEA RISOTTO

poached egg finished with parmesan crisp

BRAISED STEAK

served with roasted honey carrot, mange tout,
roast potatoes & horseradish jus

DESSERTS

CHRISTMAS PUDDING

mince pie served with brandy sauce,
chantilly cream & sugared cranberries

CHOCOLATE FUDGE CAKE

served with caramelised banana & caramel sauce

RASPBERRY FRANGIPANE TART (V) (GF)

strawberry sauce & fresh raspberry's

NEW YORK CHEESE CAKE

served with berry compote & crushed honeycomb

TEA & COFFEE **£2.50 EACH**

