

FESTIVE FAYRE LUNCHTIME MENU

2 COURSES £18.95 - 3 COURSES £22.95
AVAILABLE 24TH NOV - 30TH DEC 12PM-5PM

STARTERS

Beetroot & Ricotta Salad with walnuts & Citrus
Festive Soup of the day with Artisan Bread & butter
Chicken Liver Pate with red onion chutney, toasted bread
Baked Brie with Figs, honey and walnuts with artisan bread

MAINS

Traditional roast turkey or gammon & all the trimmings
Pan Fried Seabass, crushed roast potatoes, pea puree, vegetables
Christmas Nut Roast, garlic potatoes, vegetables, gravy
Chorizo & Melted Brie Beef Burger, Beef Pattie, Chorizo, Brie and Chilli Jam
with blue cheese dressing on the side.

DESSERT

Lemon Posset, ice cream
Sticky Toffee Pudding, Ice cream
Chocolate Profiteroles, cream
Mint Choc Chip Sundae

TO BOOK A TABLE CALL 01744 881881

Vegan and Gluten Free available if requested at time of ordering

If you suffer from any allergies or dietary requirements please let us know at time of booking and we will work with our chef to cater for your needs as best as possible. Although some dishes do not contain nuts, we can not guarantee they have not come in contact with nuts or peanut traces.