

Festive Lunch Menu

STARTERS

SPICED PARSNIP SOUP (V GF) WITH A CRUSTY BREAD ROLL

CHICKEN LIVER PARFAIT (GF)WITH SOUR DOUGH SLICE & RED ONION CHUTNEY

APPLE, FENNEL & GOATS CHEESE SALAD (V GF) WITH CHICORY, WALNUTS & A CIDER VINAIGRETTE

MAINS

GOLDEN ROAST TURKEY (GFA). WITH PIGS IN BLANKETS & STUFFING, FINISHED WITH TURKEY PAN GRAVY

SLOW COOKED BRAISED BEEF (GFA) WITH A YORKSHIRE PUDDING & A RICH GRAVY

ROASTED SEA BASS (GF) FINISHED WITH CAPER CREAM SAUCE

ROASTED QUORN ROULADE (V) WITH VEGETARIAN GRAVY

ALL SERVED WITH ROAST POTATOES & SEASONAL VEGETABLE MEDLEY

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (GFA) WITH BRANDY SAUCE

CHOCOLATE YULE LOG WITH A WILD BERRY COMPOTE

RED VELVET CHEESECAKE WITH A CRISP WAFER & CHERRY COULIS

Eummer Offer!
All Bookings made before the end of August 2024 with deposits: We will include a glass of Mulled Wine on arrival to your Festive Meal for all guests in your party!

£10pp deposit required at time of booking, full payment 2 weeks before party date