

FESTIVE LUNCHES

MONDAY - FRIDAY 12 - 3:00PM

Starters

CHEF'S HOMEMADE WINTER VEGETABLE SOUP
WITH HERB CROUTONS (V, VEA, GFA)

CHICKEN & SMOKED HAM HOCK TERRINE
WITH SPICED FRUIT CHUTNEY & CIABATTA TOAST (GFA)

PRAWN & SMOKED SALMON TIAN
WITH ZESTY LEMON MARIE ROSE SAUCE (GF)

Main Course

TRADITIONAL ROASTED TURKEY
WITH SEASONAL TRIMMINGS & RICH PAN GRAVY (GFA)

PAN-SEARED STONE BASS SUPREME
WITH HERB-ROASTED NEW POTATOES & LEMON HOLLANDAISE (GF)
MUSHROOM, BRIE & CRANBERRY WELLINGTON WITH RED WINE JUS (V)

VEGAN BUTTERNUT SQUASH, CASHEW & SAFFRON RISOTTO

Desserts

CINNAMON & APPLE CRUMBLE
WITH GRANOLA TOPPING & VANILLA CUSTARD (GFA, V, VEA)

VANILLA CHEESECAKE
WITH GINGERBREAD CRUMB & LEMON MERINGUE ICE CREAM

RICH CHOCOLATE BROWNIE
WITH SALTED CARAMEL SAUCE & VANILLA ICE CREAM (GF, V, VEA)

Coffee & Mince pie

2 COURSES - £28.50

3 COURSES - £34.95

MEMBERS DISCOUNT AVAILABLE
BOOKING ESSENTIAL / PRE-ORDER REQUIRED

GFA - GLUTEN FREE ADAPTABLE | V - VEGETARIAN | VEA - VEGAN ADAPTABLE

WENSUM VALLEY

