



2024 Festive

LUNCH MENU

MONDAY - FRIDAY

Starters

ROAST PARSNIP & BRAMLEY APPLE SOUP, FINISHED WITH PARSNIP CRISPS (V, VEA, GFA)
HAM HOCK TERRINE, ACCOMPANIED WITH FESTIVE CHUTNEY & CIABATTA TOAST (GFA)
SMOKED SALMON & PRAWN TIAN WITH RICH BLOODY MARY ROSE SAUCE (GFA)

Main Course

TRADITIONAL ROASTED TURKEY WITH SEASONAL TRIMMINGS & RICH PAN GRAVY (GFA)
SEARED SUPREME OF SALMON ON CRUSHED NEW POTATOES WITH DILL HOLLANDAISE (GFA)
BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON WITH A SPICY TOMATO SAUCE (V, VEA)

Desserts

INDIVIDUAL CHRISTMAS PLUM PUDDING SERVED WITH BRANDY SAUCE (GFA, V)
PANETTONE CHEESECAKE SERVED WITH WINTER FRUIT COMPOTE & CREAM
RICH CHOCOLATE BROWNIE WITH BLACK CHERRY ICE CREAM (GFA, V)
A TRIO OF CHEESES WITH WATER BISCUITS, HONEY & FIG CHUTNEY & GRAPES (GFA, V)

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

PRE-ORDER REQUIRED/BOOKING ESSENTIAL

2 COURSES - £25.95

3 COURSES - £31.95

MEMBERS DISCOUNT AVAILABLE