



# Festive Lunch MENU

## Starters

**Chefs Homemade Winter Vegetable Soup** (V, AGF) with rustic bread

**Chicken Liver Pate** with red onion compote & rustic bread

**Traditional Prawn Cocktail** (AGF) Served on a bed of mixed leaves with Marie rose sauce & brown bread

**Vegan Meatballs** (VE, V, AGF) Vegan meatball in a tomato & basil sauce with rustic bread to dip

## Main Course

**Hand Carved Turkey Breast** with pigs in blankets, stuffing, roasted potatoes, seasonal vegetables & gravy (AGF)

**Roasted Topside of Beef** with Yorkshire pudding, roasted potatoes, seasonal vegetables & gravy (AGF)

**Nut Roast** with roasted potatoes & seasonal vegetables (V, VE)

**Poached Supreme of Salmon** with leek & cheese sauce & seasonal vegetables

**Roast Pork** with apple sauce, cracklings, roasted potatoes, seasonal vegetables & gravy (AGF)

## Dessert

a selection of desserts from our display board served with dairy ice cream or pouring cream

or

Traditional Christmas Pudding with Brandy Sauce







# *Festive Lunch*

**MENU AVAILABLE  
FROM 25TH NOVEMBER UNTIL 21ST DECEMBER**

**ADVANCE BOOKING ONLY / PRE ORDERING REQUIRED ON  
ALL BOOKINGS**

**£5.00PP NON-REFUNDABLE DEPOSIT REQUIRED ON  
BOOKING**

**TABLES OVER 10 REQUIRE £50.00 NON-REFUNDABLE  
DEPOSIT ON BOOKING**

**TWO COURSES £20.95pp  
THREE COURSES £25.95pp**

*Enjoy your enchanted Christmas feast!*