

Festive Lunch Menu

Available Monday – Saturday 12noon - 6pm

2 Courses £29.95 with Coffee & Mini Mince Pies

3 Courses £36.95 with Coffee & Mini Mince Pies

Starters

Roasted Winter Vegetable Soup with Olive Oil & Sea Salt Focaccia (V)

Honey Glazed Ham Hock Pressing with Piccalilli, Wild Rocket Salad & Sourdough Toast

Cantaloupe Melon with Poached Apple, Blackcurrant Sorbet, Clementine & Mint Syrup (VE)

Scottish Smoked Salmon with Horseradish & Caper Dressing, Lemon Oil & Wholemeal Soda Bread

Main Course

Traditional Roast Turkey Breast

Sage & Onion Stuffing, Chipolata, Roast Potatoes, Seasonal Vegetables and Rich Turkey Gravy

Slow Cooked Shoulder of Lamb

Roast Garlic Mashed Potato, Creamed Savoy Cabbage and Red Wine Sauce

Roasted Butternut Squash, Quinoa Pumpkin Seed Tart

Served with Arrabiata Sauce (V)

Pan Fried Sea Bass

With Potato Gratin, Buttered Curly Kale, Crayfish & Parmesan Cream Sauce

Desserts

Christmas Pudding with Mulled Plums & Rich Brandy Sauce (V)

Black Forest Chocolate Pudding with Dark Chocolate Sauce & Vanilla Cream Ice Cream (V)

Baked Cheesecake with Lemon Curd, Blueberry Compote & Crushed Meringue (V)

Dark Chocolate Delice with Spiced Oranges, Salted Caramel Sauce & Clotted Cream (V)

Artisan Cheese Board with Plum Membrillo, Grapes & Savoury Crackers

Coffee & Mini Mince Pies

Private Festive Dinner Menu

3 Courses with Coffee & Mini Mince Pies

Included in Dinner Rates / £38.95 Per Person

Starters

Roasted Winter Vegetable Soup with Olive Oil & Sea Salt Focaccia (V)

Honey Glazed Ham Hock Pressing with Piccalilli, Wild Rocket Salad & Sourdough Toast

Cantaloupe Melon with Poached Apple, Blackcurrant Sorbet, Clementine & Mint Syrup (VE)

Scottish Smoked Salmon with Horseradish & Caper Dressing, Lemon Oil & Wholemeal Soda Bread

Main Course

Traditional Roast Turkey Breast

Sage & Onion Stuffing, Chipolata, Roast Potatoes, Seasonal Vegetables and Rich Turkey Gravy

Slow Cooked Shoulder of Lamb

Roast Garlic Mashed Potato, Creamed Savoy Cabbage and Red Wine Sauce

Roasted Butternut Squash, Quinoa Pumpkin Seed Tart

Served with Arrabiata Sauce (V)

Pan Fried Sea Bass

With Potato Gratin, Buttered Curly Kale, Crayfish & Parmesan Cream Sauce

Desserts

Christmas Pudding with Mulled Plums & Rich Brandy Sauce (V)

Black Forest Chocolate Pudding with Dark Chocolate Sauce & Vanilla Cream Ice Cream (V)

Baked Cheesecake with Lemon Curd, Blueberry Compote & Crushed Meringue (V)

Dark Chocolate Delice with Spiced Oranges, Salted Caramel Sauce & Clotted Cream (V)

Artisan Cheese Board with Plum Membrillo, Grapes & Savoury Crackers (£2.95 Supplement)

Coffee & Mini Mince Pies

Festive Sunday Lunch Menu

£31.95 per Adult

Starters

Roasted Winter Vegetable Soup with Olive Oil & Sea Salt Focaccia Croutons (V)

Honey Glazed Ham Hock Pressing with Piccalilli, Wild Rocket Salad & Sourdough Toast

Cantaloupe Melon with Poached Apple, Blackcurrant Sorbet, Clementine & Mint Syrup (VE)

Classic Prawn Cocktail Gem Salad, Marie Rose Sauce & Buttered Brown Bread

Main Course

Traditional Roast Turkey Breast

Sage & Onion Stuffing, Chipolata, Roast Potatoes & Rich Turkey Gravy

Roast Rib of Beef

Yorkshire Pudding, Roast Potatoes & Pan Gravy

Roasted Butternut Squash, Quinoa Pumpkin Seed Tart

Served with Arrabiata Sauce (V)

Pan Fried Sea Bass

With Potato Gratin, Crayfish & Parmesan Cream Sauce

All served with al dente seasonal vegetables, please let us know if you should like your vegetables cooked any further

Desserts

Christmas Pudding with Mulled Plums & Rich Brandy Sauce

Black Forest Chocolate Pudding with Dark Chocolate Sauce & Clotted Cream Ice Cream

Baked Cheesecake with Lemon Curd, Blueberry Compote & Crushed Meringue

Artisan Cheese Board with Plum Membrillo, Grapes & Savoury Crackers (£3.75 Supplement)

Coffee & Mini Mince Pies