

LUNCHTIME FESTIVE MENU

2 Courses - £28

Dates available throughout December upon request (please enquire for availability).

MAINS

Each main course is served with all the festive trimmings listed below.

Traditional Roast Turkey

Succulent, hand-carved roast turkey

Honey Glazed Gammon

Roasted gammon finished with a festive honey glaze

Salmon en Croûte

Salmon fillet wrapped in golden puff pastry with a herb & spinach filling, served with a creamy dill sauce

Festive Stuffed Butternut Squash Roast ^(V)

Roasted butternut squash filled with creamy garlic spinach, crumbled feta & cranberries

Served with all the trimmings

Thyme & sea salt roast potatoes, Pigs in blankets, Cauliflower cheese, Roasted carrots & parsnips, Roasted Brussels sprouts, Festive braised red cabbage, Broccoli, Sage, cranberry & onion stuffing, Yorkshire puddings & Rich gravy (*Vegetarian gravy available*)

DESSERTS

White Chocolate Crème Brûlée ^(GF AVAILABLE)

Rich white chocolate custard with a crisp, caramelised sugar topping, served with homemade shortbread

Traditional Christmas Pudding ^(GF AVAILABLE)

Served warm with brandy crème anglaise

Black Forest Tiramisu

Layers of cherry-soaked sponge fingers, cherries, cream & dark chocolate

Sticky Toffee Pudding ^(GF AVAILABLE)

Warm date sponge served with rich butterscotch sauce & vanilla ice cream

Chocolate & Kumquat Pot ^(VG)

Rich dark chocolate ganache infused with tangy kumquat

GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN