



Festive lunch menu served 12-1530

£11.95 two courses

£13.95 for three courses

Starters

Smoked haddock and leek tarte

Poached haddock and braised leeks served in a short pastry tarte case with dressed rocket leaves

Cumin spiced parsnip soup

Lightly spiced parsnip soup with parsnip crisps and coriander

Cranberry jelly topped chicken parfait

Brandy and chicken liver pate with cranberry and port jelly topping

Fan of melon and lemon and sorbet

Honey dew melon and lemon sorbet

Main course

Traditional turkey dinner with the trimmings and cranberry sauce

Hand carved turkey crown with classic trimmings of kilned chipolatas and homemade stuffing gravy and seasonal vegetables

Lemon and dill butter sauce salmon fillet

Pan roasted salmon fillet with dill butter sauce and served on a bed of crushed new potatoes and beans

Chicken supreme with mushroom and tarragon sauce

Baked chicken with mushroom fricassee and tarragon cream sauce chef seasonal vegetable selection serrano crisps

Gnocchi Sorrento

Rich tomato sauce with buffalo mozzarella and potato pasta oven baked served with garlic slice

Desserts

Classic Christmas pudding brandy sauce

Classic Christmas pudding finish with brandy sauce

Sticky toffee pudding with vanilla pod ice cream

Homemade sticky toffee pudding with dates rich toffee sauce

Cointreau crème brulee

Cointreau infused classic French dessert with burnt sugar glaze