



CHRISTMAS LUNCH MENU

From 4th - 22nd December served from 12-3pm booking essential

Starters

Roasted Butternut Squash & Coconut Milk Soup with Pumpkin Seeds and Guinness
Wheaten mini Loaves

Lemongrass & Chilli Crumbled Prawns, Sweetcorn Puree with Dynamite Sauce

Rhubarb Salad, Baby Leaves, Beetroot with Fennel, Chickpea, Soy & Yuzu dressing

Duck Spring Rolls, Carrot Puree with Soy & Ginger Sauce

Mains

Roast Turkey & Ham Savory Stuffing, Chipolatas Sausages, Cranberry Puree, House Gravy

7hr Slow Cooked Beef Cheek, Carrot & Thyme Puree, Sliver Skin Jus

Seared Fillet of Cod with Herb Crust, Green Pea & Mint Puree, Lemon Grass
Cream Sauce

Lentil Stew, Sweet Potato, Chickpea with Rosemary, Olive Oil and Baby Spinach

**All served with Creamed & Roast Potatoes, Roasted Carrot & Parsnips and
Smoked Bacon Brussel Sprouts.**

Desserts

Christmas Pudding, Brandy Butter Sauce with Plum Pudding Ice cream

Warm apple & Rhubarb Crumble Tartlet, Sauce Anglaise with Vanilla Ice cream

Irish Cream Infused Cheesecake, Chocolate Sauce, White Chocolate Ice-Cream

Baked Alaska with Winterberry Compote

Three course £35
Two course £28.95

