FESTIVE MENU

LUNCH

2 COURSE 19.95

3 COURSE 24.50

STARTERS

SEASONAL SOUP

Spiced pumpkin & butternut squash

FESTIVE SALAD

Cranberry breaded camembert, rocket salad & cranberry sauce

ZESTY PÂTÉ

Chicken liver & bacon zesty pâté with toasted bread

WHITERAIT

Festive spiced whitebait & citrus aioli

MAINS

ROAST TURKEY

OR

ROAST GAMMON

With a choice of the seasonal trimmings:

Roast potatoes, baby potatoes, yorkshire puddings, honey glazed carrots, butter roasted parsnips, brussel sprouts with pancetta, cranberry gravy (vo & V), festive braised red cabbage

VEGETARIAN -

FESTIVE FILO TART

Goats cheese and red onion filo tart, cherry tomatoes & spinach (v)

SEASONAL WELLINGTON

Butternut squash wellington with a tomato & garlic sauce on a bed of braised red cabbage (vg & v)

DESSERTS

CHOCOLATE

With winter berries & chantilly cream

CHRISTMAS PUDDING

With brandy custard

FESTIVE CHEESECAKE

Gingerbread cranberry cheesecake

SPICED PEAR

Spiced poached pear with clementine coulis & ice cream (VG)