

CHRISTMAS

LUNCH

SERVED 12 NOON - 3PM
AVAILABLE 1ST, 2ND, 7TH, 8TH, 9TH, 12TH TO 16TH,
19TH TO 23RD DECEMBER
BAR OPEN FROM 11AM
OTHER DATES AVAILABLE BY PRIOR ARRANGEMENT.
PRE-BOOKINGS ONLY

Roasted tomato and basil soup, crusty bread *V RGF RVG*

Chicken liver pate, caramelised red onion chutney, sourdough croutes *RGF*

Creamed garlic mushrooms, toasted brioche,
blue cheese rarebit, walnut dressed rocket *V*

Duo of melon and mango, Pina colada smoothie shot,
passion fruit syrup *GF VG*

Roast turkey with all the festive trimmings *RGF*

Slow roasted belly pork, grain mustard and leek mash,
apple and calvados sauce, crackling *GF*

Escalope of salmon, asparagus and pea risotto,
dill and smoked red pepper pesto *GF*

Courgette, aubergine, pimento and mozzarella galette,
sun blush tomato and crispy caper salad *V RVG*

Winter vegetable and pearl barley cottage pie,
wilted greens, shallot gravy *VG*

A selection of vegetables and potatoes

Christmas pudding, honeycomb ice cream, brandy sauce *V RVG*

Chocolate, black cherry and almond tart, cinnamon crème anglaise *V*

A selection of cheese with fruit chutney, crackers, celery and grapes *RGF*
£2 supplement

£24

PER PERSON

PRICE INCLUDES A DRINK*
FOR AN EXTRA £3PP, UPGRADE TO
INCLUDE A £5 BET*

£10pp non-refundable deposit required within 7 days of booking.

(V) vegetarian **(VG)** vegan **(GF)** gluten free **(RGF)** request gluten free alternative **(RVG)** request vegan alternative

Please see our website or contact us if you require a menu for a date not shown. Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before ordering. Full allergen information is available upon request.

* Terms and conditions apply