



# Festive Lunch

## MENU

2 COURSES £20

3 COURSES £25

### STARTERS

Soup of the Day, Warm Bread (V) (VE)  
Chef's Homemade Pate, Spiced Chutney, Toasted Sourdough  
Black Pudding Fritter, Roast Pancetta, Red Wine Dressing  
Whipped Goats' Cheese, Mulled Cranberries, Apple & Honey Dressing, Croutes (V)  
Malaysian Crispy Squid, Lemon, Soy & Sesame Dip  
Salt 'n' Pepper Cauliflower, Aioli, Chilli Ketchup (V) (VE)

### MAIN COURSES

Slow Braised Pork Belly, Creamed Cabbage, Roast Potatoes, Apple Sauce, Red Wine Jus  
Roast Root Vegetable & Pesto Crumble, Crispy Layered Potato (V) (VE)  
Seabass Fillet, Thai Red Curry Sauce, Coconut Rice, Pak Choy, Panko Prawn Fritter  
Traditional Roast Turkey, Sage Gravy, With all the Trimmings  
Pan Roast Salmon, Bubble & Squeak Potato Cake, Broccoli, Parsley Sauce  
8oz Sirloin Steak, Hand Cut Chunky Chips, Seasonal Vegetables, Peppercorn Sauce  
(£6 Supp)

### DESSERTS

Traditional Christmas Pudding, Brandy Sauce (V)  
Lemon & Lime Cheesecake, Lemon Sorbet, Curd (V)  
Chocolate Delice, Mulled Berries, Coulis, Honeycomb (V)  
Almond Frangipane Tart, Cherry Compote, Caramel & White Chocolate Ice Cream

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS OR ALLERGIES

V - VEGETARIAN ADAPTABLE

VE - VEGAN ADAPTABLE

NUTS - ALL DISHES MAY CONTAIN TRACE ELEMENTS

