



Sunday Lunch

STARTERS

CRUSTY BREAD, OLIVES & BALSAMIC (V) herb croutons / parmesan
HOMEMADE SOUP always 2 choices / crusty bread / butter
CHICKEN LIVER MOUSSE cumberland sauce / toasted brioche
SMOKED MACKEREL & HORSERADISH PATE (GF) sweet pickled cucumber
TERIYAKI PORK BELLY (GF) julienne pickles / chinese leaf
HALF BAKED CAMEMBERT £1 SUPP (V) cranberry & balsamic relish / garlic ciabatta
KING PRAWNS (GF) £2 supp. spanish sausage / tomato salsa (as a main with skinny fries)

MAINS

CARVED ENGLISH TURKEY BREAST
herb stuffing / pig in blanket / stock gravy / cranberry sauce
POACHED SALMON FILLET (GF) parsley cream / winter greens / lemon
ROASTED TOPSIDE OF BRITISH BEEF yorkshire pudding / stock gravy
ROASTED LOIN OF PORK herb stuffing / cider & sage stock gravy / crackling
CHESTNUT & SPINACH ROAST (V/N) glazed stilton / wild mushroom jus

all roasts are served with roast potatoes, parsnips & fresh seasonal vegetables

DESSERTS

HOMEMADE CHRISTMAS PUDDING
brandy & stem ginger cream
BRIOCHE BREAD & BUTTER PUDDING
dark chocolate sauce / whipped mascarpone
HONEYCOMB CHEESECAKE
candied orange / salted caramel
RICE PUDDING CRÈME BRÛLÉE (GF)
morello cherries / white chocolate
VANILLA POACHED APPLES & PEARS (GF/N)
dates & stem ginger / toasted nuts / champagne sorbet
SELECTION OF CHEESES
homemade chutney / celery / grapes / biscuits £1 supp.

1 COURSE £15, 2 COURSE £20, 3 COURSE £25 / CHILDREN £10 | SERVING 12-4.30PM