



Sunday Lunch

STARTERS

BREAD, OLIVES & BALSAMIC (V)

SOUP always homemade

CHICKEN LIVER PATÉ

caramelised onion marmalade / port reduction / toasted brioche

POACHED SALMON RILLETES (GF)

sweet pickled cucumber / cream cheese / rocket

CRISPY TERIYAKI BEEF (GF) chinese leaf / sesame / radish

HALF BAKED CAMEMBERT (V) cranberry & balsamic relish / sourdough

PAN FRIED KING PRAWNS (GF) garlic & chilli butter / toasted bruschetta (£1 supp)

MAINS

CARVED TURKEY BREAST herb stuffing / pig in blanket / stock gravy / cranberry sauce

ROASTED TOPSIDE OF BRITISH BEEF Guinness stock gravy / Yorkshire pudding

ROASTED LOIN OF PORK herb stuffing / cider & sage stock gravy / crackling

BAKED FILLETS OF LEMON SOLE (GF) spinach mousseline / lemon & dill butter sauce

CHESTNUT & SPINACH ROAST (V/N) gratinated Stilton / wild mushrooms / red wine / spinach

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 (£2 supp)

2 COURSE £20, 3 COURSE £26 / CHILDREN £10 | SERVING 12-4.30PM