

Festive Lunch

AVAILABLE THURSDAY TO SUNDAY FROM
30TH NOVEMBER TILL 24TH DECEMBER
12 NOON TILL 4PM

TO START

Soup of the Day (V) (Ve)

served with toasted bread

Cherry tomato, Spinach & 'MozzaRisella' Cheese Bruschetta (V) (Ve)

with drizzled balsamic glaze

Chicken Liver Pate

orange, toasted pine nut & rocket salad with cumberland dressing and oatcakes

MAINS

Traditional Roast Turkey

served with traditional trimmings (GF available)

Baked Supreme of Salmon

placed on wilted greens with a lime & dill cream with seasonal veg and potatoes

Vegan Wellington (V) (Ve)

served with traditional trimmings

TO FINISH

Christmas Pudding

with brandy sauce

Apple and Plum Tart (V) (Ve) (GF)

with raspberry sorbet

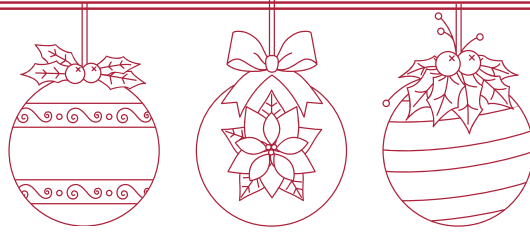
Cranberry & Orange Cheesecake

satsuma coulis & berries



2 COURSES £15 3 COURSES £20

Please advise of any dietary requirements



Festive drinks

Whitley Neil Gin Carafe £21

choose between:

rhubarb crumble spritz, christmas spice, a very berry christmas, winter blues

Whitley Neil Ginsecco £6

choose between:

blood orange, rhubarb and ginger, raspberry, blackberry

Mulled Wine £5

glass of warming home-made mulled wine

