



Christmas Luncheon Menu



Starters

Homemade Minestrone Soup

Served with crusty granary baguette slices & butter

Farmhouse Pate

Set on a bed of leaves, served with a homemade red onion marmalade & toasted ciabatta fingers

Classic Prawn Cocktail (GFA)

Served with granary slices

Mains

Traditional Roast Turkey (GFA)

Succulent roast turkey topped with pigs in blankets, served with a homemade sage-and-onion stuffing, garlic & herb roasted potatoes, honey-glazed parsnips, seasonal vegetables, rich turkey gravy, and a homemade whole berry cranberry compote.

Roast Topside of Beef (GFA)

Tender slices of slow roasted topside of beef served with an impressive homemade Yorkshire pudding accompanied with honey-glazed parsnips, garlic & herb roasted potatoes, seasonal vegetables and a rich beef pan gravy.

Butternut, Kale & Apricot Vegan Roast (GF, VG)

A wholesome mix of butternut squash, chestnuts, kale, apricots and brown rice with a sweet onion marmalade and a crunchy pumpkin seed and red pepper topping served with creamy mash, seasonal vegetables and a rich red wine jus.

Desserts

Traditional Christmas Pudding (GFA)

Served with homemade brandy sauce

Chocolate Fudge Cake (GF)

Served with cream

Homemade Winter Berry Cheesecake

Served with cream

Gingerbread & Chocolate Ice Cream

Cheese & Biscuits

£4 supplement

(GFA) gluten free option available

£28 per person

Wednesday 2nd 9th 16th December

Large bookings welcome

No pre order necessary

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