



Festive Lunch Menu

2 courses £26.95 - 3 courses £31.95

Available Monday - Saturday Pre-bookings only

1st-23rd December

Starters

SALT & PEPPER SQUID (2,8)(3,5,7,9,13)

Served with aioli

SAUTEED GARLIC WILD MUSHROOMS (GFO) (V/Ve)

(2,7,10,12,13)

Served on a garlic ciabatta with dressed leaves

BUTTERNUT SQUASH SOUP (GFO/V/Ve)

(2,4,7,12)

Served with a sourdough roll

PORK, DUCK & ORANGE PATE (GFO)

(2,4,7,9,10,12,13)

Served with a red onion marmalade & toasted brioche

Mains

TURKEY BREAST PAUPIETTE (GF) (4,7,9,13,14)

Turkey breast parcel stuffed with seasoned sausage meat, roasted potatoes & seasonal vegetables

BRAISED BLADE OF BEEF (GF) (1,4,7,9,13,14)

Served with gratin potato, seasonal vegetables, wild mushrooms & a pancetta sauce

CRUSTED CRANBERRY & THYME BAKED

SALMON (4,5,7)(GF)

Served with crushed roasted new potatoes, seasonal vegetables & hollandaise sauce

VEGAN BUTTERNUT SQUASH, LENTIL &

ALMOND WELLINGTON (1,2,10,13) (V/Ve)

Served with roast potatoes, seasonal vegetables & a vegan gravy

Desserts

CHRISTMAS PUDDING (2,7)(10)

Served with brandy sauce or custard

RUM & RAISIN CUSTARD TART (2,4,7)(10,11)

Served with pouring cream

APPLE & BLACKBERRY CRUMBLE (4,7,10)(Ve/GF)

Served with vegan vanilla ice cream

BANOFFEE PIE (2,7)(10,11) (V)

Served with vanilla ice cream & caramel sauce

KEY LIME PIE (Ve/GF) (13,14)(10,11)

Served with raspberry coulis

TRIO OF ICE CREAM / SORBET (7)

Please ask your server for today's flavours

Served with raspberry sorbet & raspberry coulis

TERMS & CONDITIONS. 1. A £10 deposit per person is required - payable upon booking, your booking will not be confirmed until deposit has been paid. This deposit is non-refundable. The balance of monies must be paid on the day. 2. Please be prompt, as we can only guarantee your table for 15 minutes. 3. We promise not to pass your information on to third parties. Data is held in compliance with the Data Protection Act 1998. 4. Vouchers and promotional offers are not valid when dining from this menu. 5. Bookings are valid for dining from this menu only. 6. V - Suitable for vegetarians or vegetarian option available. VE - Suitable for vegans or vegan option available. Please ask a member of staff for more information.





Under 10's

2 courses £14.95 – 3 courses £17.95

Starters

ARTISAN MINI DOUGH BITES (2,4,6,7,9,10,12,13)

Served with garlic butter

TOMATO SOUP (GFO/V)(2,7,13,14)

Served with white or brown bread

Mains

PAN FRIED TURKEY ESCALOPE

(GFO) (7)

Served with mashed potatoes
& seasonal vegetables

SAUSAGE & MASH

(VO) (2,7,13)

Served with seasonal vegetables

TOMATO & BASIL SPAGHETTI

(Ve) (2,4)

Desserts

TWO SCOOP ICE CREAM (7,10)

Choose from Strawberry, Vanilla,
Chocolate, Salted Caramel,
Mint Choc Chip or Sorbet

BANOFFEE PIE (2,4,7,10,13)

Served with Vanilla ice cream &
Caramel sauce

LOTUS BISCOFFE WAFFLE (2,13)(7) (Ve)

Served with vegan Vanilla ice cream,
Biscoffe sauce & crumb topping

ALLERGENS

1-Celery 2-Cereals containing Gluten 3-Crustaceans 4-Eggs 5-Fish 6-Lupin
7-Milk 8-Molluscs 9-Mustard 10-Nuts 11-Peanuts 12-Sesame Seeds 13-Soya 14-Sulphur
(Allergens in bold alongside dishes are *may contain*)

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