



# Festive Lunch Menu

2 courses £28.50 – 3 courses £33.50

Available Monday – Saturday Pre-bookings only

1st–23rd December

## Starters

### SMOKED SALMON PARFAIT (2,5,7)

Served on ciabatta crostini's & pickled cucumber

### BUTTERNUT SQUASH SOUP (GFO/V/Ve) (2,4,7,12)

Served with a sourdough roll

### BUFFALO CAULIFLOWER BITES (GFO/V/Ve) (2,9,13)

Served with siracha & sour cream

### 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

### CRUSTED CRANBERRY & THYME BAKED SALMON (GF) (4,5,7)

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

### WILD BOAR PORK & CIDER PIE (GF) (7,9,13)

Served with roast potatoes, seasonal vegetables & gravy

### VEGAN WELLINGTON (V/Ve) (1,2,10,13)

Served with roast potatoes, seasonal vegetables & a vegan gravy

## Desserts

### CHRISTMAS PUDDING (2,7)(10)

Served with brandy sauce or custard

### TRUFFLE TORTE (2,4,7,13,14)(10) (V)

Served with gold shimmering profiterole

### WINTER BERRY ETON MESS CHEESECAKE (2,4,7,13)(10,11)

Served with raspberry coulis

### CLEMENTINE & PROSECCO TORTE (Ve/GF) (14)(10,11)

Served with blood orange sorbet

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

Served with vegan vanilla ice cream

### TRIO OF ICE CREAM / SORBET (7)

Please ask your server for today's flavours

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

### MINI RED VELVET CAKE (2,4)(7,10)

(Ve)

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

(Ve)

Served with vegan Vanilla ice cream,  
Biscoff 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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