



CHRISTMAS 2023

3 Course Lunch Set Menu

£26.50 per person

STARTER

Christmas Soup of the Day
served with crusty bread

Duck & Orange Pate
date & apple chutney, toasted brioche
GF bread available

Avocado & Baby Plum Tomato Salad V VE GF
spicy vegetable quinoa, maple & cumin dressing,
beetroot glaze

MAIN COURSE

Traditional Roast Turkey

sage, onion & apricot stuffing, pigs in blankets, rosemary roast potatoes,
roast parsnips, seasonal vegetables, roasting jus
GF without stuffing

Pork Escalope in Panko Crumb

braised savoy cabbage, mushroom & madeira jus, sage & onion mash

Cajun Spiced Sweet Potato Roulade V VE GF

herb roasted new potatoes, romesco sauce, seasonal vegetables

Cod Fillet with a Lemon & Dill Crust GF

pea puree, herb roasted new potatoes, thermidor velouté

DESSERT

Traditional Christmas Pudding V

chef's boozy brandy sauce

Lemon Sorbet V VE GF

mango coulis

TRIO OF CHEESE

Extra Mature Cheddar ~ Shropshire Blue ~ Brie

with celery, grapes, house chutney & biscuit selection **GF biscuits available**

VEGETARIAN V/VEGAN VE/GLUTEN FREE GF

Meals that are marked **V VE GF** can be adapted. Please specify at the time of ordering.

***Gluten free bread & crackers available on request.**

ALLERGENS

Please advise your server of any allergies or intolerances before you order.

Allergen information is contained in our Allergen Menu, available on request. However, whilst every care is taken, we cannot guarantee the total absence of allergens in our dishes.