

# FESTIVE SET LUNCH MENU

2 Course £16.95 | 3 course £19.95

Available 12pm- 2pm

## STARTERS

Homemade Soup of the Day (Can be GF, V and VE on request)  
soup prepared from fresh seasonal produce served with fresh bloomer bread

Brie Bruschetta (V, GF on request)  
toasted bloomer bread with cranberry sauce and melted brie, dressed with rocket leaf

Poached Salmon Mousse (GF on request)  
smooth homemade salmon mousse, served with mixed salad and oatcakes

Pigs in Blankets  
deep fried pigs in blankets in crispy batter, served with salad, wholegrain honey mustard dip

## MAINS

Roast Turkey (GF on request)  
Slow roasted turkey, with sage and onion stuffing, roast potatoes, sprouts, carrots and rich gravy

Homemade Steak Pie  
Tender beef stew topped and baked with puff pastry, served with chips, peas and carrots

Nut free Roasted Loaf (V, VE on request)  
Mixture of roast vegetables and red lentils in a tomato sauce with a side of mash potato

Grilled Chicken (GF on request)  
Grilled chicken topped with bacon and white pudding, served with mash potato, savoy cabbage and rich chicken gravy

Grilled Haddock Florentine  
Haddock fillet, baby boiled potato, served with a cheesy spinach sauce

## DESSERTS

Homemade Cheesecake of the day (V)  
Served with cream

Traditional Christmas Pudding (V, GF on request)  
Fruit pudding smothered with brandy sauce, served with vanilla ice cream

Homemade Sticky Toffee Pudding (V, GF on request)  
Soft date sponge covered in warm toffee sauce, served with vanilla ice cream

Homemade Sherry Trifle  
Sponge soaked in sherry topped with layers of fruit, custard and cream

Trio of Ice Cream (V, GF on request)  
Vanilla, Chocolate, Strawberry, Mint Choc Chip, Salted Caramel

Please always inform a member of the team if you have any allergies or intolerances before placing your order

gf denotes Gluten Free | v denotes Vegetarian | ve denotes Vegan

