

CHRISTMAS Lunch

MENU



ONE COURSE

£10pp

TWO COURSE

£13pp

THREE COURSE

£16pp

TO START

HOMEMADE SOUP (V)(GFF)
parsnip and chestnut soup with crispy bacon

SMOKED KIPPER PATE (GFF)
with a dressed salad and oatcakes

CHORIZO & CANNELLONI BEAN CROQUETTES
with sauteed peppers and a herb aioli

GOATS CHEESE MOUSSE
with pickled beetroot and candied walnuts

MAIN COURSES

TRADITIONAL TURKEY DINNER (GFF)
*with creamy mash, duck fat roasted potatoes,
chestnut & apricot stuffing, pigs in blankets and rich gravy*

SMOKED FISHCAKES
*smoked haddock and salmon fishcakes
served with creamed leeks and pancetta*

CRISPY PORK BELLY (GFF)
*served with a creamy mash,
carrot puree and an apple jus*

NUTROAST (V)(V)
*served with creamy mash, roast potatoes,
chestnut & apricot stuffing and a vegetarian gravy*

DESSERT

TRADITIONAL CHRISTMAS PUDDING (GFF)
with a homemade brandy sauce

DARK CHOCOLATE & CLEMENTINE BROWNIE (GF)(V)
with a white chocolate sauce

PASSIONFRUIT CRÈME BRÛLÉE
with coconut shortbread

MINI CHEESE BOARD
with oatcakes, grapes and a homemade chutney

(V) = Vegetarian

(GF) = Gluten Free

(GFF) = Gluten Free alternative available on request