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FESTIVE SUNDAY LUNCH

3-course menu

Tomato & Basil Soup (vg)

**Whipped Goat's Cheese, Beetroot
candied walnuts (v)**

Prawn Cocktail

baby gem, Marie Rose sauce

Duck Liver Parfait

red onion marmalade, toasted sourdough

Traditional Roast Turkey

pigs in blankets, sage & onion stuffing, cranberry sauce & gravy

Roast Topside of Beef

Yorkshire pudding, rich gravy

Wild Mushroom Wellington

roasted heritage carrots, thyme jus (vg)

Herb Roasted Chicken Supreme

thyme gravy

all mains served with roast potatoes & seasonal veg

Traditional Christmas Pudding, brandy sauce

Chocolate Cheesecake, berry compote

Lemon Tart, Chantilly cream

Vanilla Panna Cotta, winter berries

STARTER

MAIN

DESSERT