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STARTER

MAIN

DESSERT

FESTIVE SUNDAY LUNCH

3-course menu

Tomato & Basil Soup

Whipped Goat's Cheese, Beetroot

candied walnuts (v, vg, GFA, DFA)

Prawn Cocktail

baby gem, Marie Rose sauce (GFA, DFA)

Duck Liver Parfait

red onion marmalade, toasted sourdough

Traditional Roast Turkey

pigs in blankets, sage & onion stuffing,

cranberry sauce & gravy (GFA, DFA)

Roast Topside of Beef

Yorkshire pudding, rich gravy (GFA, DFA)

Wild Mushroom Wellington

roasted heritage carrots, thyme jus (v, vg)

Herb Roasted Chicken Supreme

thyme gravy (DFA)

all mains served with roast potatoes & seasonal veg

Traditional Christmas Pudding, brandy sauce (v)

Chocolate Cheesecake, berry compote (v)

Lemon Tart, Chantilly cream (v)

Vanilla Panna Cotta, winter berries (v)

Caramel Biscuit Cheesecake

with vegan vanilla ice cream (v, vg, GFA)

Chocolate Orange Tart (v, vg, DFA)

Chocolate Brownie (v, GFA)

Fresh Fruit Salad (v, vg, GFA, DFA)