



## December Festive Lunch Menu 2018

Available Sunday to Thursday & Friday Lunch

2 courses for £19.50 3 courses for £21.95

(V) Cream of mushroom and tarragon soup topped with croutons (G,W,So)

(V) Sliced Galia melon with a mango and passionfruit coulis

Coarse terrine of Guinea fowl and hazelnut with a golden balsamic reduction (G,W,E,Mu)

Scottish smoked salmon platter with horseradish cream and watercress (£3.50 Supp)

(F,Mu,Mi)

(V) Puff pastry case filled with creamed spinach and free range poached egg (E,Mi,G,W)

Warm new potato, crayfish and slaw stac with a lemon drizzle (E,Mi,G,W)

Freshly baked quail and mushroom pie flavoured with brandy (E,Mi,G,W) (£3.00 Supp)

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Roast Tamworth free range turkey served with apricot and chestnut stuffing, chipolatas and bacon roll (G,W,E,Mi)

Gently steamed fillet of Scottish salmon glazed with a lemon and chive sauce. (F,Mi)

Seared English beef fillet with tomato compote and parmesan crisps (£14.00 Supp) (Mi)

Pink roasted duck breast with honey, cranberry and red wine sauce (£8.00 Supp) (Mi)

(V) Baked vegetable strudel, roasted vegetable and aubergine caviar (Mi)

Oven roasted gammon with cloves, satsuma and mustard crust, light parsley sauce (Mi,Mu)

Herb coated rack of lamb served with a traditional red currant and mint sauce (£7.00 Supp) (So,G,W,Mi)

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(V) Traditional Christmas pudding with brandy sauce (Mi,G,W)

(V) Orange flavored bread and butter pudding with Cointreau soaked raisins (G,W,So,Mi,E)

(V) Warm double chocolate cake with Belgian chocolate ice cream (G,W,Mi,E)

(V) Selection of cheese with celery, grapes and biscuits (£2.50 supplement) (Mi,G,W,Cel)

(V) Apple, cinnamon and custard slice (E,G,W,Mi)

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Tea and coffee with mint (£2.50 Supp)

(Mi)

(V) -Suitable for vegetarians

Some of our menu items contain nuts and other allergens.

Some menu items may also contain small fruit stones and fine bones.

There is a small risk that tiny traces of these may be in any other dish or food served here.

Please ask one of our team for more information.