

DECEMBER FESTIVE LUNCH

MENU 2021

AVAILABLE MONDAY TO THURSDAY
2 COURSES FOR £23 OR 3 COURSES FOR £27

STARTERS

Scottish smoked salmon and crab layered with avocado and crème fraiche (c, f, mi, mu) **£4 supplement**

(V) A fan of Galia melon served with a red fruit compote

(V) Cream of leek, potato and spinach soup dusted with nutmeg (n)

Crispy confit of duck with pickled shallots and spiced plums (mu) **£3.50 supplement**

Gently steamed natural smoked haddock coated with Welsh Rarebit (w, e, mi, mu,f)

Truffe consommé Elysée (mi, e, w)

(clear vegetables & truffle broth topped with puff pastry)

Salad of roasted red peppers, quail eggs and parmesan shavings drizzled with a balsamic reduction. (e, mu, mi)

MAINS

Traditional roast turkey with sage, onion and chestnut stuffing, chipolatas and bacon rolls (n, e, w, mi)

Pan-fried English beef fillet with a rich wild mushroom and Burgundy sauce (mi) **£8 supplement**

Baked fillet of cod with herb crust, on a rich tomato sauce (f, mi, w)

Oven roasted rump of lamb served with a traditional redcurrant and mint sauce (mi) **£5 supplement**

(V) Baked aubergine filled with Moroccan style couscous and harissa sauce (w, mi)

Pan fried lamb's liver with a rich onion and red wine sauce on a creamy mash potato (mi)

Pan Fried Medallions of Pork with creamy apple and calvados sauce (mi)

DESSERTS

(V) Traditional Christmas pudding with Brandy sauce. (w, mi) available wheat free

(V) Orange flavoured bread and butter pudding made with Cointreau soaked raisins and double cream. (e, mi, w, soy)

(V) Iced Lemon Parfait Drizzled with a Limoncello sauce (mi, e)

(V) A warm date, ginger and cranberry sponge on a caramel sauce (mi, e, w)

(V) Rich Chocolate Truffle Torte served with candied orange and a cointreau cream (w, mi, e)

• Selection of cheeses with grapes & chutney (mi, w) **£2.50 supplement**



Tea or coffee with mints (mi) **£2.50 supplement**

(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 members for more information.

A discretionary 10% service charge will be added to all bills for parties of 6 or more