



Christmas Lunch

1. -To Start-

- 1a Orange & Duck Liver Parfait Served With Croutons And A Onion Jam
- 1b Prawn Cocktail Served on Crisp Leaves With Our House Marie Rose Sauce (GF Available)
- 1c Homemade Leek & potato Soup Served With Crusty Bread (GF Available)
- 1d Panko Coated Brie Wedges Served on Crisp Leaves With Cranberry Sauce (V)

2. -The Main Event-

- 2a Turkey With A Sage & Onion Rub Served With Stuffing And All The Trimmings
- 2b Roasted Silverside Of Beef Served With A Homemade Yorkshire Pudding And All The Trimmings
- 2c Mint Infused Roasted Lamb (From Our Farm) Served With All The Trimmings
- 2d Welsh Pork Served With All The Trimmings
- 2e Vegetarian Nut Roast Served With All The Trimmings And Vegetarian Gravy (VG Available)
- 2f (The Above Can Be Gluten Free Without Stuffing, Yorkshire & With Vegetarian Gravy)
- 2g Baked Fish Served With All The Trimmings

3. -To Finish-

- 3a Homemade Apple & Cinnamon Crumble
- 3b Christmas Pudding Served with Brandy Sauce (VG Available)
- 3c Homemade Chocolate & Orange Cheesecake
- 3d Zingy Lemon Tart
- 3e Almond Toblerone Tart (GF)

All Desserts Are served With The Option Of Ice-cream, Cream Or Custard

1 Course £9.95. 2 Courses £13.45. 3 Courses £16.95