



Christmas Lunches Menu

Minimum party number is 10 and the maximum is 34

This menu is prepared by our Chef, Gillian Peck

Watercress and Potato Soup

with a Swirl of Fresh Cream

or

Fruit Salad

Infused with Peach Schnapps

or

Avocado, Prawn and Smoked Salmon Tian

Fillet of Haddock with Pesto Crust

on a Bed of Roasted Vegetables

or

Roast Rib of Beef

with Cornish Pudding and Beef Gravy

or

Roast Loin of Pork

with Apple Sauce and Cider Gravy

or

Christmas Roast Turkey

with Cranberry Sauce and Gravy

or

V Leek, Smoked Cheese and Mushroom Penne Pasta

in a Creamy Sauce

or

V Festive Nut Roast and Redcurrant Sauce

All main courses are served with a selection of vegetables.

Christmas Pudding with Brandy Sauce

with Brandy Butter

or

Strawberry Roulade

with Ice Cream

or

Treacle Tart

with Vanilla Custard

or

Chocolate Cream Gateau

with Pouring Cream

After Lunch Coffee, Mince Pie and Mints are served in the Sitting Room.

Jugs of ices water are placed on the table, but if you prefer bottled, still and sparkling water are available.

Please advise us if you have any food allergies or intolerance.

£15.00 including VAT

£17.50 to include crackers, hats and blowers.

Gratuities are discretionary

Sweets