



Festive Lunch Menu

From December 1st – 23rd Excluding Sunday

Served from 12 noon – 2.00pm

To Start

Lightly Spiced Butternut Squash Soup finished with Hazelnuts & Coriander

Timbale of Prawn & Crayfish Tails, Bound in a Marie Rose sauce

Duo of Seasonal Melon, Wild berries & Mango sorbet

Main Course

Roast Festive Turkey, Roast Potatoes with Chestnut stuffing
Bacon roll, Cranberry sauce & gravy

Simply Grilled Fillet of Sea bass
Crushed new potatoes, lemon & dill butter sauce

Baked Vegetable Strudel
Filled with Roasted Vegetables & Mozzarella on a tomato & basil sauce
All served with Seasonal Vegetables

For Dessert

Traditional Christmas Pudding, Brandy Sauce

Rich Chocolate Truffle Torte
Whipped cream

Vanilla Panacotta with Poached Mulled Fruits

Coffee & Mince Pies

3 Course £26.50

If you have a food allergy or a special dietary requirement please let us know.

For Tables of 10 or more persons we require a £10.00 per person deposit together with a Pre-Order. For Tables of 6 or more a discretionary 10% service charge will be added to the bill

