FESTIVE LUNCH

STARTERS

Wild Mushroom Soup (V,D,SD,G)
Croutons, Truffle Oil, Pecorino Cheese

Pork, Apricot & Pistachio Terrine (N,SD,G) Rocket, Balsamic Glaze, Sourdough

Mediterranean Crab Cakes (Cr,Mu,G,E,SD) Avocado & Sweet Corn Salsa, Tomato Vinaigrette

> **Confit Duck Bruschetta** (G,SD) Red Onion Jam, Port Wine Reduction

MAIN COURSES

Roast Turkey (SD)

Roast Potatoes & Parsnips, Honey Glazed Carrots, Sage & Onion Stuffing, Pigs in Blanket, Brussel Sprouts, Turkey Gravy

Roast Topside of Beef (G,D,E,SD)

Roast potatoes & Parsnips, Honey Glazed Carrots, Hispi Cabbage, Yorkshire Pudding, Beef Gravy

Roast Cod (F,SD)

Crushed New Potatoes, Sauteed Artichokes, Peppers, Olive Oil and Lemon Dressing

Spiced Mediterranean Vegetable Stew (V,G,SD)

Courgette, Aubergine, Peppers, Carrots, Tomatoes, Onion, Leeks and Butter Beans, with a Tapenade Crostini

DESSERTS

Sticky Toffee & Date Pudding (V,D,E,G) Vanilla Ice Cream, Toffee Sauce

Plant Based Strawberry Panna Cotta (\vee)

Fresh Strawberries, Mint

Burnt Basque Cheesecake (V,G,E,D,S) Salted Caramel Ice Cream, White Chocolate Soil

Warm Chocolate Fudge Brownie (V,G,E,D,N,S) Chocolate Mousse, Rocky Road Ice Cream



Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers. (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.