

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** (V)
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