

Christmas Mid-Week Lunch Menu

Served Tuesday to Friday from the 1st of December.

Two Course £24.95

Three Course £27.95

(Both two and three courses include coffee and Mince Pies)

Starters

Roasted Tomato and Basil Soup v

Served with Parmesan Croutons

Homemade Chicken Liver Pate

Served with Red Onion Chutney, Toasted Bloomer & Salad Garnish

Crème of Garlic Mushrooms v

Prawn & Smoked Salmon Salad

Served with Marie Rose Sauce

Main Course

Roast Yorkshire Turkey

With Stuffing & Chipolata Sausage

Slow Roasted Silverside of Beef & Yorkshire Pudding

Chefs Festive Nut Roast vg

Salmon Alexandra

Salmon Fillet Cooked in a Crème of Prawn & Asparagus Sauce
Finished with a Cheese and Herb Crumb

Chicken Diane

French Trimmed Chicken Breast Coated in a Creamy Onion & Mushroom
Sauce, Flamed in Brandy

Dessert

Christmas Pudding & Brandy Sauce

Chefs Homemade Cheesecake

Hot Chocolate Pudding & Ice Cream

Winter Berry Eaton Mess

To Finish

Coffee, Cream & Mince Pies

All our dishes are prepared in a kitchen where nuts, and other allergens are present, and our menu description do not include all ingredients.