

Christmas
Sunday Three Course Lunch Menu
Served from Sunday the 19th of November.

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

Smoked Salmon, Fresh Crab, Crayfish & Prawn Salad
Served with Marie Rose Sauce

Melon and Woodland Fruit Cocktail vg

Deep Fried Breaded Plaice Goujons
Served with a Tartar Sauce

Main Course

Roast Yorkshire Turkey & Yorkshire Pudding
With Stuffing & Chipolata Sausage

Slow Roasted Silverside of Beef & Yorkshire Pudding

Roast Leg of Lamb & 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

Slow Roasted Silverside of Beef Bordelaise
Cooked in a Caramelised Onion & Red Wine Sauce

Chicken Diane

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

Mushroom Stroganoff v
Served with Steamed Rice

Dessert

Choice of Homemade Desserts or Cheese Board & Port
£31.95

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