

# Christmas

## Sunday Lunch Menu

Served from Sunday the 24<sup>th</sup> of November.

*Two Course £31.95*

*Three Course £34.95*

### 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, Crayfish & Prawn Salad*

Served with Marie Rose Sauce

#### *Melon and Woodland Fruit Cocktail vg*

#### *Deep Fried Breaded Scampi*

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 & King Prawns*

Cooked in a Cream & White Wine Sauce

#### *Slow Roasted Silverside of Beef Poivre*

Cooked in a Fiery Cracked Peppercorn 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

#### *Chefs Hot Sweet of the Day*

#### *Homemade Cheesecake of the Day*

#### *Crème Brulé*

#### *Chocolate Fudge Cake*

#### *Cheese Board & Port*