



CHRISTMAS LUNCH MENU

3 COURSE £25.95 per head

2 COURSE £21.95 per head *(Mains & Desserts Only)*

• NO MIXING OF 2 AND 3 COURSES •

Available between 12 noon and 4pm Mon - Fri

Dates: Monday 22nd November – Thursday 23rd December

gluten free available

SELECT ONE FROM EACH COURSE

TOTAL

STARTERS

- CREAM OF VEGETABLE SOUP.....
- PRAWN COCKTAIL IN A MARIE ROSE SAUCE
- DUCK SPRING ROLLS
- VEGAN SALAD

MAIN COURSES

- ROAST TURKEY, HAM & STUFFING
Served with All The Traditional Trimmings (Gluten Free Available, No Stuffing)
- ROAST RIB OF BEEF WITH YORKSHIRE PUDDING
(Gluten Free Available, no Yorkshire Pudding)
- OVEN BAKED SALMON FILLET
with a Creamy White Wine Sauce

All served with roast and creamed potatoes, and a selection of fresh seasonal vegetables

- VEGETABLE LASAGNE
Layers of Pasta Separated with a Mix of Vegetables Including Courgettes, Mushrooms, Aubergine and Onion, Covered in a Creamy Sauce and Cheese, Served with Chips & Salad Garnish
- VEGAN MOROCCAN NUT ROAST
Brown Rice, Tomato, Onion, Butternut Squash with Diced & Flaked Almonds, Tree Nuts and Dried Apricot Served with Roast & Mashed Potatoes, Seasonal Vegetables & Vegan Gravy

DESSERTS

- CHRISTMAS PUDDING
Served with Orange and Brandy Cream
- SPECULOOS CHEESECAKE
Baked Coconut Cheesecake, Spiralled With a Biscoff Sauce And Topped With a Speculoos Crumb
- WARM APPLE PIE
Served with Cream or Custard

TEA - COFFEE - HOT MINCE PIES

COMPLIMENTARY GLASS OF RED or WHITE WINE or SOFT DRINK

RESERVATION FORM

Name Company

Address

Tel (H) (W)

Email:

Date of your booking Time

No of persons Deposit