

CHRISTMAS LUNCH MENU

3 COURSE £25.95 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*

STARTERS CREAM OF VEGETABLE SOUP	SELECT ONE FROM EACH COURSE		TOTAL
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	STARTERS		
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