



## Christmas Lunch Menu

Available Monday 2nd December to 21st December

### Starters

£6.50

**Parsnip, Carrot & Ginger Soup** (Vegan) (c,m)

Bread & Butter

**Bang Bang Cauliflower** (V) (c)

Fried Panko Crumbed Cauliflower Florets with a Spicy, Sweet Sauce

**Smoked Salmon Tartare** (f,c,m)

Smoked Salmon chopped with a Capers, Shallot & Lemon Dressing  
Served with Sourdough Toast

**Homemade Smoked Ham Hock Terrine** (c,m)

with Piccalilli, Salad & Sourdough Toast

### Mains

£17.50

**Roast Turkey & Cranberry Sauce** (c,mm,m,n)

or

**Roast Shoulder of Pork, Crackling & Apple Sauce** (c,mm,m,n)

or

**Sweet Potato, Chickpea & Spinach Filo Pie** (Vegan) (c)

Served with Roast Potatoes, Yorkshire Puddings (Vegan/Gluten Free available), Brussel Sprouts with Orange & Walnuts, Vichy Carrots, Roast Parsnips in Horseradish, Mustard & Honey, Roast Beetroots, Sage & Onion Stuffing, Bread Sauce, Gravy, Pigs in Blankets (Meat only)

**Pesto Crumbed Cod Fillet** (f,c)

With Roast Vine Tomatoes, New Potatoes, Pan Fried Greens & Hollandaise Sauce

### Dessert

£5.50

**Christmas Pudding** (c,m,n) (Gluten Free Available)

With Cream or Custard

**Caramel Apple Cobbler** (c,m,e,s,sd)

Served with Toffee Sauce

**2 Courses £22**

**3 Course £27**

**ALLERGENS KEY:**

C Cereals Containing Gluten :Wheat(Such as Spelt & Khorasan Wheat) Rye, Barley, Oats CR-Crustaceans e.g Prawns, Crabs, Lobster, Crayfish E-Eggs F-Fish, P-Peanuts, S-Soybeans M-Milk N-NutsCL—Celery (including Celeriac ) MM-Mustard SE–Sesame SD-Sulphur Dioxide including Sulphites–Lupin MC-Molluscs, e.g. Clams, Mussels, Whelks, Oysters, Snails & Squid