

DECEMBER SUNDAY LUNCH MENU

STARTERS

- Butternut Squash Velouté with Toasted Olive Bread VG, GFA 9
- Pan-fried Scallops with Celeriac Puree, Crispy Pancetta and Caviar GF 16
- The Crown Prawn Cocktail with Crème Fraiche, Caviar and Rustic Bread 13
- Confit Chicken and Duck Terrine with Apple and Pear Chutney,
Toasted Sour Dough GFA 12
- Parma Ham, Cantaloupe Melon and Feta Salad with Pomegranate Dressing 12
- Smoked Salmon and Crab Blini with Seasonal Mixed Leaves,
Caperberries, Sour Cream and Chive Dressing 13
- Hazelnut and Hummus Stuffed Mushrooms served with a Broad Bean,
Fennel and Radish Salad, Hazelnut Vinaigrette VG, GF 11

ROASTS

- All our roasts are served with Roast Potatoes, Seasonal Vegetables,
Cauliflower Cheese, Yorkshire Pudding & Jus
- Roast Turkey with Cranberry Stuffing and Bread Sauce 24
- Sirloin of Beef served Pink GFA 27
(Please ask if beef cooked a different way)
- Slow Roasted Pork Loin GFA 24
- Chestnut, Cranberry, Pecan and Lentil Nut Roast VGA 19
- Pan-fried Pave of Seabass with Pomme Puree, Samphire, Prosecco and Crayfish Sauce GF 24
- Red Pepper and Mediterranean Vegetable 'Lasagne' with Tomato Provençale Sauce VG), GF 21

KIDS

- Chicken or Vegan Burger with Fries GFA 10
- Mac & Cheese 9
- Sausages and Mash 10
- Roast Beef, Pork, Chicken, Turkey or Nut Roast GFA 14

DESSERTS

- Chef's Dessert of the Day 12
- Caramelised Lemon Tart with Mixed Berry Compote and Strawberry Sorbet 12
- Triple Chocolate Brownie with Chocolate Sauce and Honeycomb Ice Cream GFA 10
- Apple and Plum Tarte Fine with Poached Blackberries and Clotted Cream Ice Cream 12
- Chris's Christmas Pudding with Brandy Custard – Vegan and Gluten free Available 11
- Cheeseboard with Grapes, Celery, Chutney, Truffle Honey and Crackers 15
- Selection of Ice Creams/Sorbets-per scoop V, VG, GF 2.5
- Tea, Coffee and Mini Mince Pies 5.5