

CHRISTMAS LUNCHTIME MENU

THREE COURSES FOR £16.50

SMOKED HADDOCK CHOWDER

BAKED FIELD MUSHROOM FILLED WITH CHEDDAR RAREBIT ON A BEETROOT SALAD

SMOKED SALMON, BLINIS AND DILL CREME FRAICHE

SEARED BREAST OF PIGEON WITH PEAR AND WALNUT SALAD



ROAST TURKEY BREAST WITH CRANBERRY AND SAGE STUFFING AND TRIMMINGS

ROAST SALMON FILLET WITH LEEK MASH AND CHIVE BUTTER SAUCE

HONEY GLAZED GAMMON STEAK WITH A PEAR, APPLE AND CABBAGE BUBBLE & SQUEAK

LOCALLY FARMED SIRLOIN STEAK WITH A STILTON AND PORT WINE GRAVY (£2 extra)

ROAST SQUASH AND CHESTNUT RISOTTO



CHRISTMAS PUDDING WITH BRANDY SAUCE

BUCKS FIZZ JELLY WITH CLEMENTINES AND CARAMEL CREAM

GRIOTTINE CHERRY AND AMARETTO TRIFLE

APPLE AND WALNUT CRUMBLE WITH CALVADOS AND RAISIN ICE CREAM

DARK CHOCOLATE ROULADE WITH CHOCOLATE AND GRAND MARNIER BRULEE