



FESTIVE *Lunches*

AVAILABLE SUNDAY-THURSDAY 12:30PM - 3PM

STARTER

Leek & Potato Soup
with crusty bread roll (vg, gf)

Braised Ham Hock Terrine
with pease pudding

MAIN

Roasted Chicken Breast
served with winter vegetables, yorkshire pudding & roast chicken gravy (gf)

Thyme and Lemon Roasted Breast of Turkey
served with sage and onion stuffing, bacon-wrapped chipolata, roast potato, seasonal vegetables, turkey
gravy & yorkshire pudding (gf)

Roasted Feather Blade or Beef
served with winter vegetables, yorkshire pudding & red wine gravy (gf)

Roasted Mediterranean Vegetable Tagine
with spiced cauliflower couscous & vegetable crisp (v, vg, gf)

DESSERT

Sticky Toffee Pudding
with butterscotch sauce

Vanilla Cheesecake
with winter berry compote (vg, gf)

2 COURSES £24.00 PER PERSON

3 COURSES £28.00 PER PERSON

To book, call 01388770600 and speak to the events team. Full payment is required on confirmation and we will require a minimum of 10 days notice to book. Pre-order required 7 days prior.

