

## FESTIVE SUNDAY LUNCH MENU

12.30pm-3pm

£29.95 two courses, £36.95 three courses

## **Starters**

Soup of the Day, homemade bread (VE) (N\*) (GF\*)

North Atlantic Prawns, Mary Rose, avocado, micro herbs, shortcrust tartlet (GF\*)

Oriental Crispy Duck, salad of bean shoots, spring onion, watercress, radish, sesame, soy (GF\*)

Beef Brisket Croquettes, horseradish cream

Smoked Salmon, crème fraiche, lime, dill

Tempura of Cauliflower & beetroot, soy & ginger dipping sauce (VE)

## **Mains**

Traditional Roast Bronze Turkey, Lemon & Thyme Stuffing, Bacon wrapped Chipolata, Roast Potatoes, Lemon Scented Brussels Sprouts, Honey & Mustard Roasted Parsnips, Braised Red Cabbage & Slow Roasted Carrots (GF\*)

Roasted Rump of Welsh Lamb, roast potatoes, seasonal vegetables, Yorkshire Pudding, red wine & thyme jus

**28 Day Aged Traditional Roast Scotch Sirloin,** roast potatoes, seasonal vegetables, Yorkshire pudding, red wine jus

Seared Sea Bass, creamed potatoes, seasonal vegetables, lemon butter sauce

Roasted Butternut Squash, stuffed with rice, black beans & spinach, corn ribs (VE) (GF)

Wild Mushroom Pie, creamed potato, seasonal vegetables, lemon butter sauce (V)

## **Desserts**

**Black Forest Roulade** 

Christmas Pudding, Brandy Sauce

Spiced Apple & Cranberry Crumble, Vanilla Ice Cream

Baileys Crème Brulee, Shortbread Star

**Gingerbread Cheesecake** 

Chocolate Brownie, warm black cherries, vanilla ice cream (VE/GF)

(VE) Suitable for Vegans

(V) Suitable for Vegetarians

(N) Contains Nuts

(GF) Suitable for Gluten Free

(\*) Option Available

