



December Sunday Lunch Menu

1 COURSE £20 2 COURSE £25 3 COURSE £28

Served between 12pm – 6pm

STARTERS

Please choose from any of our starters on our general menu or from our specials below...

Parmesan Crusted Green Lip Mussels

Mixed Leaves, Herb Dressing

Duck Liver Pate

Onion Chutney, Toasted Loaf

Duo of Mushroom Bruschetta (v)

Cheddar Cream, Ciabatta

MAIN

Roast Topside of Beef

Roast Potatoes, Yorkshire Pudding, Pan Gravy

Roast Norfolk Turkey

Roast Potatoes, Pig in Blanket, Stuffing, Pan Gravy

Crispy Pork Belly

Caramelised Onion Mash, Cider Sauce

Pan Fried Cod

Roasted Baby Potatoes, Thermidor Sauce

Vegan Festive Pie (v)

Vegan Sausage meat, Mushroom and Cranberry, New Potatoes, Gravy

All Above Served with Seasonal Vegetables

I Course Small Plated Roast Beef or Turkey

Roast Potatoes and Seasonal Vegetables

£15.00

DESSERTS

Please choose from any of our desserts on our general menu or from our specials below...

Traditional Christmas Pudding

Brandy Sauce

Blackberry & White Chocolate Pavlova

Whipped Cream

Vanilla Poached Pear

Sweet Crumb, Chocolate Sauce

Selection of Cheeses with Crackers & Chutney (£2 supp)



All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Allergy information is available from our waiting staff or from the till point upon ordering your meals, if you have any doubt about any ingredients for our meals, please talk to our waiting staff.