

Tudor

Kitchen & Grill

STARTERS

Chicken Liver Pate

Flavoured with brandy port,
served with garlic ciabatta &
chutney

Tudor Soup of The Day

Served with crusty roll

Crispy Tempura

Chicken or halloumi (V) served with
crisp salad & sweet thai chilli sauce

Baked Mushroom (V)

Cheese, garlic, white wine, cream &
garlic ciabatta

MAINS

Traditional Roast Turkey

Sage & onion stuffing, pigs in
blankets, sprouts, roast
potatoes, cream potatoes,
vegetables & turkey gravy
(£3 supplement)

Fish & Chips

Fresh sole in homemade bread
crumbs, peas, tartar sauce
& a wedge of lemon

Tudor Cottage Pie

Pickens of Ayr steak mince, peas,
topped with mashed potatoes
& glazed with cheese

Chicken Curry

Tender breast of chicken, simmered
in a rich curry sauce, with boiled
rice and warm chapati

Macaroni Cheese (V)

Three cheese macaroni, gruyere,
cheddar, parmesan, fries & salad

Steak & Link Pie

Prime beef & picken's links with puff
pastry top, mash & veg

Pepper Chicken

Breast of chicken, peppercorn sauce,
fries & salad

Lambs Liver & Bacon

Pan fried lambs liver, creamed
potatoes, smoked bacon,
fried onions & gravy

Homemade Fresh Pasta Lasagne

Garlic ciabatta, side salad

DESSERTS

Warm Christmas Pudding

Brandy custard and
frosted berries

Chocolate Fudge Cake

Warm chocolate fudge cake,
served with pouring cream

Syrup Sponge

Sticky golden syrup sponge,
served with custard

Duo of Vanilla Ice Cream

Drizzled with raspberry sauce

Apple Crumble

Served with custard

MONDAY – SATURDAY
11.30AM – 4.30PM

2 COURSE £19.50

3 COURSE £23.50

PRICES SHOWN
ARE PER PERSON

PLEASE SEE SERVER
FOR FOOD ALLERGENS
& INTOLERANCES