# FESTIVE FAYRE LUNCHTIME MENU

2 COURSES £17.50 - 3 COURSES £21.95 AVAILABLE 24TH NOV - 30TH DEC 12PM-4PM

### **STARTERS**

Soup of the day, warm bread

Homemade chicken liver pate, plum chutney
Thai Fishcake, sweet chilli sauce
Baked Brie, warm bread and cranberry sauce

# MAINS

Traditional roast turkey or gammon & all the trimmings

Pan Fried Seabass, crushed roast potatoes, pea puree, vegetables

Christmas Nut Roast, garlic potatoes, vegetables, gravy

40z festive burger, turkey, sage and onion stuffing, cranberry sauce,

pigs in blankets, fries

## DESSERT

Lemon Cheesecake, ice cream Sticky Toffee Pudding, Ice cream Chocolate Profiteroles, cream Mint Choc Chip Sundae

#### TO BOOK A TABLE CALL 01744 881881

(V) Vegetarian (GFT) Gluten Free available if requested at time of ordering (VG) Vegan

If you suffer from any allergies or diefary requirements please left us know at time of booking and we will work with our chef to cater for
your needs as best as possible. Although some dishes do not contain nuts, we can not guarantee they have not come in contact with nuts
or cennut fraces.