



CHRISTMAS FESTIVE LUNCH SET MENU

Served Monday to Friday Lunch, along with the Full a La Carte Menu

2 Course - £16.95

Or

3 Course - £19.95

STARTERS

Breaded Brie Wedges, Cranberry Sauce, Winter Salad

Homemade Soup of the Day, Winter Vegetable with a Vegetable Crisp

Free Range Chicken Liver Parfait, Drunken Sultanas, Toasted Tin Loaf, Red Onion Jam

Devilled Whitebait, Homemade Tartar Sauce, Dressed Leaves & Lemon Wedge

Fresh Melon & Blue Cheese Salad, Cantaloupe Melon, Shropshire Blue Cheese, on Lambs Lettuce, Candied Walnuts & Blue Cheese Aioli

MAIN COURSES

Grey Goose Carvery

Roast Loin of Pork, Breast of Leicestershire Turkey or Honey Roast Ham

Vegetarian Nut & Lentil Roast available!

This will be sent to the carvery for you to choose from below...

Help Yourself to a Selection of Market Vegetables;
Butter Roast Potatoes, Creamy Mashed Potatoes, Pigs in Blankets,
Buttery Garden Peas, Lightly Steamed Cabbage, Cheesy Broccoli & Cauliflower, Honeyed Carrots, Brussel Sprouts, Braised Red Cabbage & of course our Stock Rich Gravy. An alternative of a Creamy Parsley Sauce is available.

Please Note On Quieter Days Main Courses Will Be Served from The Kitchen

Hake Chunk, Mash Potato, Wilted Spinach, & Parsley Sauce

Goats Cheese, Portobello mushroom wellington, white onion sauce creamy mash

DESSERTS

Christmas Pudding, Brandy Sauce & Panettone Ice Cream

Homemade Croissant & Cinnamon Spiced Bread & Butter Pudding, Complimented with Thick Custard

Black Forest Warm Chocolate Brownie, Vanilla Ice Cream

Trio of Ice Creams & Sorbets, Chefs Selection

