

Festive Set Lunch

Monday - Friday 12pm - 2pm
2 Courses £17.95 | 3 Courses £20.95

TO START

(V) Roasted Tomato Soup, Pesto & Parmesan Palmiers (gfa)

Chicken Liver Pate, Sloe Gin Jelly, Chestnut, Waldorf & Grape Salad (gfa)

Breaded Whitebait, Tartare Sauce, Paprika Salt, Dressed Leaves

(V) Conference Pear, Pickled Blackberries, Walnut Brittle, Stilton & Honey Rocket Salad (gf)

MAIN

Grey Goose Festive Carvery

In House Aged Sirloin of Beef | Bacon Wrapped Turkey Breast, | Honey Glazed Ham

Honey Roasted Carrots, Cauliflower & Broccoli Cheese, Almond Buttered Brussel Sprouts, Garden Peas, Pigs in Blankets, Roast Potatoes, Braised Red Cabbage, Creamy Mashed Potato, Yorkshire Pudding (gfa)

Pan Seared Seabass Fillet - *Sent to the carvery to help yourself to all sides (gf)*

(V) Cheddar Glazed Nut Roast - *Sent to the carvery to help yourself to all sides*

(V) Beetroot & Feta Risotto, Pickled Beetroot, Flaked Almonds (gf)

DESSERTS

Dark Chocolate & Cointreau Pot, Poached Clementine, Pistachio Ice Cream (gf)

Cinnamon, Apple & Winterberry Crumble, Warm Custard

Traditional Warm Christmas Pudding, Pannetone Ice Cream

