



TRADITIONAL HOME COOKED CHRISTMAS LUNCHES

STARTER

Soup of the day, a warm baguette or

Ham hock & mustard terrine with melba toast

MAIN COURSE

Traditional roast turkey, roast potatoes, parsnips, honey glazed carrots & sprouts

Poached salmon with Hollandaise sauce, new potatoes, french beans & honey glazed carrots

VEGETARIAN DISH

Fig & blue cheese tart served with seasonal vegetables

DESSERT

Traditional Christmas pudding with brandy sauce or Fresh lemon tart served with clotted cream

Tea or coffee & mints £25 per person

Please ask and we'll be happy to provide information about the ingredients in our dishes.

Our kitchens contain other allergens such as nuts and gluten; therefore we cannot guarantee the absence of allergens in the dishes we produce.