



## **CHRISTMAS LUNCHTIME MENU**

**THREE COURSES FOR £16.50**

**CELERIAC AND CHESTNUT SOUP**

**GOAT'S CHEESE WITH WARM GOLDEN BEETROOT SALAD**

**DUCK LIVER PATE WITH APRICOT CHUTNEY**

**SEARED BREAST OF PIGEON WITH PEAR AND CRANBERRY SAUCE**



**TRADITIONAL ROAST TURKEY WITH CRANBERRY AND ORANGE SAUCE**

**ROAST SALMON FILLET WITH LEEK MASH AND CHIVE BUTTER SAUCE**

**HONEY GLAZED GAMMON STEAK WITH CHRISTMAS RELISH**

**LOCALLY FARMED SIRLOIN STEAK WITH STILTON CRUST AND PORT JUS (£2 extra)**

**ROAST SQUASH, SAGE AND CHESTNUT RISOTTO**



**CHRISTMAS PUDDING WITH BRANDY SAUCE**

**CLEMENTINE AND COINTREAU TRIFLE**

**CHOCOLATE BROWNIE AND GRIOTTINE CHERRY BRULEE**

**APPLE AND WALNUT STRUDEL WITH RUM AND RAISIN ICE CREAM**

**LEMON AND GINGER YOGHURT TERRINE WITH GINGER THINS**