

Chef's TIE W



CHRISTMAS LUNCH MENU

2 COURSE £18 | 3 COURSE £22

STARTERS

Pork and pistachio Terrine (N)

served with prune and plum chutney

Sweet potato, coconut and lime soup

Citrus cured salmon

with dill emulsion and aviuga

MAINS

Pot roasted brisket

bourguignon garnish and seasonal vegetables

Parsnip, mushroom and rosemary loaf (V)

with stout and onion gravy and season vegetables

Traditional Turkey

with pigs in blankets, stuffing and seasonal vegetables

Seabass

with mussel and champagne veloute and winter greens

All served with roast potatoes

DESSERT

Gingerbread sticky toffee pudding (V) (can be Vg)

served with vanilla ice-cream

Homemade Christmas pudding

served with brandy sauce

Chocolate delice (V)

with flavours of After Eight, chocolate soil and mint chocolate ice cream

Tea and filter coffee

01473 382500

(V) Vegetarian (N) May contain nuts (GF) Gluten Free (DF) Dairy Free (VG) Vegan

Please see your server if you have any questions on dietary requirement