

**Available Lunch times only  
from December 1<sup>st</sup> 2017**

**Two Courses £13.50**

**Three Courses £16.95**

### **Christmas Menu**

\*Meals may contain nuts or other allergens. Should you have allergies please speak to a member of staff prior to ordering.

#### **Starters**

Soup of the day

Roasted vegetable and beef tomato soup served with crusty bread

Pate

Chicken liver pate served on toasted sliced ciabatta bread with red onion marmalade.

Prawn cocktail

Classic dish

Hogg and Black Pudding

Pork and black pudding on a bed of mash with a red wine sauce

Capreze Salad

Baby mozzarella and beef tomatoes served with fresh basil and olive oil dressing

#### **Mains**

Apricot stuffed pork Roulade

Sliced stuffed pork (stuffed with dried apricots, garlic, onions, sage, black pepper and butter) with cider sauce, served with seasonal vegetables.

Sirloin Steak

A 9oz steak served with homemade chips, mushrooms and peppered sauce.

Lamb Shank

Oven cooked lamb shank marinated in red wine and rosemary. Served with seasonal vegetables.

Chicken Alla Crème

Chicken with a creamy mushroom and onion sauce, served on a bed of buttered leeks and seasonal vegetables.

Chicken Cacciatora

Pan fried chicken with onions, red and green peppers, Italian herbs and finished with white wine and tomatoes served with seasonal vegetables.

Tortelloni

Ricotta and spinach parcels with plum tomatoes, fresh basil, onions and mushrooms, topped with cheese.

Grilled Salmon

Serves on roasted vegetables with a tarragon sauce.

## Desserts

Winter Berry crumble

A warm crumble served with custard

Tiramisu

Classic Italian Dessert made with mascarpone, coffee and sponge fingers dusted with chocolate.

Sticky toffee pudding

Served with a rich toffee sauce and vanilla ice cream

Fudge Cake

Chocolate fudge cake served with cream and ice cream

Eton Mess

Summer berry, meringue and cream dessert

### Or Traditional 3 Course Set Menu £13.95

**Soup – Turkey Dinner – Christmas Pudding**  
 With all the trimmings                      with Brandy Sauce

## Booking Form

Please note we require a £5 deposit per person together with a pre-order.

Starters	Quantity	Mains	Quantity	Dessert	Quantity	Set Menu Quantity
Soup		Pork Roulade		Tiramisu		
Pate		Sirloin		Crumble		
Prawn Cocktail		lamb Shank		Sticky Toffee Pudd		
Hog & Black Pudding		Chicken Alle Creme		Fudge Cake		
Capreze Salad		Chicken Cacciatore		Eton Mess		
		Tortelloni				
		Salmon				