



LUNCH

Festive

STARTERS



NOVEMBER - DECEMBER
MONDAY - FRIDAY
2 COURSE £22
3 COURSE £26
*£2 SURCHARGE
ON FRIDAY'S
MIN 6 PERSONS & PRE
BOOKING REQUIRED
SEE WEBSITE
FOR DETAILS

Ham Hock Terrine

A terrine of shredded ham hock, served with piccalilli and toasted bread

Thai Fishcakes (n)

Homemade Thai spiced cod and prawn fishcakes, served with a Thai dipping sauce

Broccoli & Stilton Soup (v)

Tenderstem broccoli & Long Clawson Stilton soup, served with toasted wellbeck bread & Irish salted butter.



MAINS

Roast Turkey

Roast turkey, roast potatoes, pig in blanket, seasonal greens, Yorkshire pudding, confit carrot, stuffing, and our turkey gravy



Brisket & Stilton Pie

Homemade brisket & stilton pie, mashed potato, confit carrot, seasonal greens and our meat gravy

Trio of Croquettes (v)

Handmade Red Leicester & onion, cheddar & leek plus goats cheese & red pepper croquettes, with roast potatoes, confit carrot, Yorkshire pudding, stuffing and our veggie gravy.



DESSERTS

Festive Bread & Butter Pudding

Bread & butter pudding with a festive twist served with custard

Black Forest Brownie

Homemade chocolate brownie, winter berry filling & vanilla ice cream



Trio of Cheese

3 cheeses served with crackers, red onion chutney & celery