

Festive lunch menu....

Available for tables up to 10 guests

(g) Parma ham, fig, rocket leaves, balsamic, Gran Moravia shavings

(v) Baked field mushroom, Roquefort, pecan sage crumb, paprika aioli, toasted brioche

Smoked haddock scotch egg, watercress, lightly curried mayonnaise

(v) Freshly made Leek and potato soup with our homemade bread

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*(g) Slow cooked feather blade beef, pancetta, mushrooms, baby onions,
chips, cauliflower cheese, red wine sauce*

(g) Pan roasted cod fillet, patatas bravas, tempura chorizo, red pepper dressing

*Ballantine of turkey, sage & onion stuffing, streaky bacon, roast potato, greens,
cranberry compote & turkey gravy*

(v) Roast butternut squash, sage & goats cheese tart, tender stem broccoli, mini hash browns

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(v) Traditional homemade Christmas pudding, vanilla custard

(v) Vanilla crème brûlée, shortbread biscuit, gingerbread ice cream

(v.g) Baked chocolate orange cheesecake, fudge sauce, Cointreau ice cream

(v.g) Lancashire bomb, Yorkshire blue & Cornish Brie with biscuits, celery, apple and grapes

2 courses £17.95 3 courses £21.95

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(v) Traditional homemade Christmas pudding, vanilla custard

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(v.g) Baked chocolate orange cheesecake, fudge sauce, Cointreau ice cream

(v.g) Lancashire bomb, Yorkshire blue & Cornish Brie with biscuits, celery, apple and grapes

2 courses £21.95 3 courses £26.95

For up to 10 guests

*A la carte menu available throughout December
Tuesday to Saturday*

** Festive menu is for parties of up to 10 guests **

4th – 21st December 2018 – Tuesdays – Friday

No midweek menu available in December

Open for Sunday lunches as usual

Closed from Christmas Eve – re-opening 11th January 2019

Please contact Nina for parties over 10 guests