



DECEMBER SUNDAY LUNCH MENU 2021

STARTERS

Cream of warmly spiced carrot, sweet potato & butternut squash soup (v)

Old school prawn salad classic seafood sauce (can be gf)

Festive Melon & fruits seasonal sorbet (v) (gf)

House pate dressed salad leaves, toasted sour dough (can be gf)

Goats cheese fondue crunchy dipping vegetables, toasted sour dough bread (can be gf) (v)

MAIN COURSE

Butter-roasted, boneless turkey crown festive stuffing, pigs in blankets,

Traditional roast beef cooked through

Oven roasted belly pork savoury stuffing with sausage meat, sage and onion

Carved leg of lamb

*All roast meat meals are served with 'dripping' roasties, Yorkshire pudding & proper gravy
(All roast meals can be served gluten free with the exception of the stuffing and yorkshire pudding)*

Pui lentil, portabella mushroom, chestnut and root vegetable hot pot (v) (can be gf)

Pan fried salmon fillet sautéed spinach, dill and lemon hollandaise sauce (gf)

DESSERTS

Traditional figgy pudding brandy sauce, fig and brandy ice cream (can be gf)

Secret recipe, sticky toffee pudding toffee ice cream (can be gf)

Irish cream panna cotta chocolate ganache (gf)

Orange Posset spiced cranberry compote, amaretti crumb (can be gf)

Classic cheese selection (can be gf)

Selection of Yorkshire ice creams

2 courses £22 (Starter & main or main course & dessert) 3 courses £27
2 course child menu £14, 3 course child menu £17, children 12 years and under