

DECEMBER SUNDAY LUNCH MENU 2023

STARTERS

Home-made soup of the day warm ciabatta (v) (can be gf)

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

Melon & fruits seasonal sorbet (v) (gf)

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

Goats cheese fondue dipping baby vegetables, toasted sour dough bread, red onion chutney (can be gf) (v)

MAIN COURSE

Butter-roasted, boneless turkey crown savoury stuffing with sausage meat, sage and onion

Traditional roast beef cooked through

Oven roasted pork loin 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)*

Puy lentil, portabella mushroom, chestnut and root vegetable hot pot roast potatoes (v) (gf)

Pan fried seabass, spiced prawn fish cake, wilted Pak choi and spinach, ginger and soya dressing (can be gf)

DESSERTS

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

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

Dark chocolate ganache, baileys whipped cream, mocha chocolate sauce, chocolate shard (gf)

lemon posset spiced cranberry and clementine compote, shortbread (can be gf)

Classic English cheese selection (can be gf)

Selection of Yorkshire ice creams (can be gf)

Selection of Yorkshire ice creams

2 courses £29

3 courses £34

2 course child menu £16, 3 course child menu £19, children 12 years and under

If you have any allergies or dietary requirements, please discuss them with a member of staff. Menu subject to availability