



## FESTIVE LUNCH MENU

6 December 2017  
12.00 noon for 12.30 pm

*Golden roast Turkey with Cranberry & Chestnut stuffing, pigs in blankets, Thyme gravy  
Slow cooked daube of Beef with rich red wine sauce, creamy Horseradish mash*

*Poached Sea bass, Cauliflower purée, confit new Potatoes, pesto cream*

*Puff pastry case filled with Butternut Squash & Spinach with a wild Mushroom cream (v)*



*Vintage Christmas pudding with Brandy laced sauce  
Passion fruit panacotta with Lemon curd & Mango coulis  
Chocolate and Orange torte with Vanilla Chantilly cream  
Iced winter berry parfait served with crushed meringue*



*Coffee or Tea with mints*

**£18.50 including gratuity**

