

# SUNDAY LUNCH

2 Course £32.00 | 3 Course £39.00

## STARTER

### WINTER VEGETABLE SOUP (VE,GF)

### SMOKED SALMON AND BROCCOLI TARTLET (V)

*Rocket Salad*

### CHICKEN LIVER PATE (E,G,SU)

*Fig Chutney, Brioche, Parsnip Crisps*

### HERITAGE BEETROOT (V)

*Whipped Goats Cheese, Olive Tapenade*

## MAIN

### ROASTED FREE RANGE TURKEY (G,M)

*Sage and Onion Stuffing, Roasted Potatoes, Pigs in Blankets, Turkey Jus*

### BRAISED SHOULDER OF LAMB (G,M)

*Fondant Potato, Braised Red Cabbage, Rich Lamb Sauce*

### ROAST ANGUS SIRLOIN OF BEEF (G,M,E)

*Yorkshire Pudding, Roasted Potatoes, Dripping Gravy*

### DILL AND LEMON MARINATED SEABASS FILLET (F,G,M)

*Prosecco and Caviar Velouté, Fondant Potato*

### ROASTED WILD MUSHROOM AND SPINACH PITHIVIER (V, G, M, E)

*Spiced Tomato Sauce*

*All Main Courses Served with a Selection of Vegetables*

## DESSERT

### STICKY TOFFEE CHRISTMAS PUDDING (V,E,G,M)

*Rum and Raisin Ice Cream*

### DARK CHOCOLATE DELICE (V,E,G,M)

*Honeycomb Ice Cream*

### BISCOFF CHEESECAKE (E,G,M)

*Raspberry Puree, Milk Chocolate Sauce*

### VEGAN LEMON TART (VE,GFA,G)

*Please Note: Our kitchens do operate with all allergens listed below, we cannot guarantee that all products will be allergen free. Please speak to a member of the team regarding allergens.*

*Key: GFA-Gluten Free Available, V-Vegetarian & VE-Vegan Are dishes that can be adapted to suit dietary needs. CE-Celery, G- Cereal/Gluten, CR Crustaceans, E-Egg, F-Fish, Lup-Lupin, M-Milk, MO-Molluscs, MU-Mustard, N-Nuts, PN-Peanuts SS-Sesame Seeds, S-Soy, SU-Sulphur Dioxide*