



FESTIVE LUNCHES

Winter Vegetable Soup

with fresh tarragon

Traditional Roasted Turkey Breast

with kilted chipolata, stuffing ball and pan gravy

Homemade Christmas Pudding

with brandy sauce

Tea or Coffee

with homemade mince pies

25th Nov | 27th Nov | 2nd Dec | 4th Dec | 10th Dec | 16th Dec | 18th Dec

Farmhouse Pate

with a pepper salad, crusty bread and port chutney

Traditional Roasted Turkey Breast

with kilted chipolata, stuffing ball and pan gravy

Gingerbread Cheesecake

with fresh cream

Tea or Coffee

with homemade mince pies

26th Nov | 1st Dec | 3rd Dec | 9th Dec | 11th Dec | 17th Dec

FESTIVE DINNER

Pork, Duck & Orange Pate

with pepper salad, crusty bread & port chutney

Spiced Carrot & Lentil Soup

with toasted cumin seeds

Traditional Roasted Turkey Breast

with kilted chipolata, stuffing ball & pan gravy

Gingerbread Cheesecake

with fresh cream

28th Nov | 12th Dec | 20th Dec | 22nd Dec

Classic Prawn Cocktail

with malted bread & Marie Rose Sauce

Roasted Carrot & Parsnip Soup

with pesto drizzle

Mustard Studded Prime Rib of Beef

with horseradish pomme puree and rich pan gravy

Sour Cherry Chocolate Meringue Crusted Roulade

with berry compote and fresh cream

5th Dec | 19th Dec | 21st Dec | 23rd Dec