

FESTIVE SUNDAY CARVERY MENU

Sunday 6th, 13th, 20th & 27th December

2 Course Carvery £32 | 3 Course Carvery £40

Starters

Gently Spiced Honey Roast Parsnip Soup **GF**

Smoked Salmon & Watercress Pâté **GF**

Orange dressing and Watercress.

Crispy Camembert

Served with Gooseberry & Elderflower Preserve.

Crispy Panko Prawns

Served with vegetable julienne salad and mango chili dressing.

Chicken & Ham Hock Terrine

Salad Leaves with a Light Honey & Mustard Dressing,
Pear, Date & Ale Chutney

Carvery Roasts

Roast Topside of Beef

Yorkshire Pudding and Creamed Horseradish.

Roast Leg of Lamb

Yorkshire Pudding and Mint Sauce.

Roast Turkey Breast

Chipolata wrapped in Bacon and Chestnut and Cranberry Stuffing.

Roast Chopped End Pork

With Apple Sauce and Crackling.

Served with Roast Potatoes, Honeyed Parsnips, Baton Carrots, Sautéed Brussels Sprouts, Cauliflower Cheese & Gravy.

GF Gravy also available

Fish & Vegetarian

Fillet of Seabass

With Chive and a Saffron Veloute, Buttered New Potatoes,
Fine Green Beans & Baton Carrots

GF Without sauce.

Nut Roast **V GF VGN**

Nut Roast Served with an Arrabbiata sauce.

Dessert

Traditional Christmas Pudding

& Brandy Crème.

GF Option available.

Passion Fruit Cheesecake **V**

With Mango.

Chocolate Truffle Torte

With Raspberry Puree & Mint.

Warm Apple Tart Tatin

Served with a Scoop of Vanilla Ice Cream or Custard.

Tropical Paradise Fresh Fruit Salad **GF**

With Lime & Stem Ginger Dressing.

*Followed by Coffee and Mince Pies (**GF** option available).*

V Vegetarian **GF** Gluten Free **VGN** Vegan

If you would like to check for any food allergens, please ask