

Christmas Lunch Menu

2 COURSES - £28 | 3 COURSES £34

Starters...

Leek, Cauliflower and Shropshire Blue Cheese Soup

Duck and Port Pate with Cumberland Sauce and Sour-dough Toast

Homemade Smoked Haddock and Prawn Fishcakes with Herby Tartare Sauce

Spaghetti with Wild Boar and Chorizo Meatballs cooked in Red Wine and Tomato Sauce topped with Manchego Cheese

Roast Beetroot, Asparagus, Welsh Cheese and Walnuts with a Orange Balsamic Dressing

Fresh Salmon Ceviche with Cockles, Vinaigrette and Pickled Vegetables

Turkey, Pancetta, Brie, and Cranberry Pancake

Mains...

Grilled Fillet Steak (served pink) with Mushroom, Brandy Peppercorn Sauce - £2.50 supplement

Christmas Nut and Berries Roast, Parsnip Puree, Cranberry Port Sauce, and Parsnip Crisps

Grilled Fillet of Hake with King Prawn Thermidor Sauce

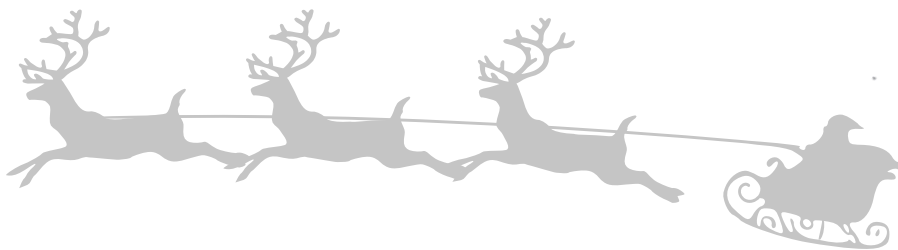
Herb crusted Turkey Breast stuffed with Smoked Ham and Smoked Cheese served with a Red Pepper and Basil Sauce

Roast Pork Belly with Black Pudding and Root Vegetable Mash and Apple Cider Gravy

Deep Fried Black Garlic Marinated Chunky Cod Goujons with Mint and Chili Mushy Peas and Tartare Sauce

Braised Rump Steak with Baby Onion and Guinness Gravy served with Bone Marrow Mash

all served with a selection of seasonal vegetables and potatoes



Choice of homemade desserts!