

Festive Lunch Menu

1 COURSE - £15.50 | 2 COURSES - £20.50 | 3 COURSES - £25.50

Starters...

French Onion Soup with a Gruyere Cheese Crouton

Duck and Orange Pate with Sweet Garlic Chutney & Melba Toast

Local Mackerel Ceviche with Pickled King Prawns, Mussels and Samphire

Linguine with Courgette, Pine Nuts, Brie and Homemade Minted Pea Pesto

Turkey & Ham Hock Terrine served with Homemade Piccalilli & a Mini Baked Tin Loaf

Smoked Haddock, Asparagus & Spring Onion Fish Cakes served with Homemade Tartare Sauce

Baked Field Mushroom with Spinach, Red Pepper & topped with Black Sticks Blue Cheese

Indonesian Marinated King Prawns & Avocado Salad

Mains

Sauté Escalope of Turkey with Asparagus, Blue Cheese & Crispy Parma Ham

Roast Sirloin of Beef with Mushroom, Spring Onion & Horseradish Sauce, served with Garlic & Onion Roast Potatoes

Baked Fillet of Plaice stuffed with a Salmon Mousse served with Spinach & Hollandaise Sauce

Sauté Strips of Chicken & King Prawns with Chilli, Ginger & Coconut Sauce served with Rice

Honey Roasted Root Vegetable Wellington with Red Wine, Redcurrant & Thyme Gravy

Grilled Fillet of Hake with Crayfish, Crab & Brandy Sauce

Braised Gower Lamb with Baby Onions, Garlic, Rosemary & Redcurrant Jus served with Leek Mash

Roast Breast of Pheasant with Cranberry & Orange Stuffing and a Cranberry & Port Sauce

All served with Fresh Vegetables & Sauté Potatoes

Ask a member of the team to see today's dessert menu!