

SUNDAY 31 DECEMBER 2023 LUNCH MENU

ADULTS
3 COURSES £39.95
2 COURSES £32.95

**CHILDREN
12 YEARS AND YOUNGER ONLY**
3 COURSES £15.95
2 COURSES £10.95

STARTERS

CREAM OF ONION SOUP **✓**

Creamy onion soup topped with chives and served with sourdough bread.

FESTIVE PRAWN COCKTAIL

Prawns dressed in mary rose sauce, mango and avocado served with a cheese straw.

DUCK LIVER PÂTÉ

Duck liver pâté, red onion chutney and sourdough melba toast.

RED ONION, THYME AND GOATS CHEESE TARTS **✓**

Served with pea shoots and pine nuts.

MAIN

SLOW COOKED LAMB

Slow cooked lamb, roast potatoes, seasonal vegetables, Yorkshire pudding and gravy.

ROAST GAMMON

Slow cooked pork gammon, roast potatoes, seasonal vegetables, Yorkshire pudding and gravy.

ROAST CHICKEN SUPREME

Roast chicken supreme breast, pigs in blankets, roast potatoes, seasonal vegetables, Yorkshire pudding and gravy.

BEER BATTERED FISH AND CHIPS

Traditional hand battered cod supreme fillet and chips, mushy peas and tartar sauce.

MEDITERRANEAN VEGETABLE MOUSSAKA **✓**

Potato, aubergines, baby Marrow, lentils and tomato moussaka served with a crusty garlic bread.

DESSERT

TURKISH DELIGHT CHEESECAKE **✓**

Decadent Turkish delight cheesecake on a biscuit base topped with Turkish delight, maraschino cherries and meringue kisses.

PEAR, HAZELNUT AND CHOCOLATE PAVLOVA NEST **✓**

Individual meringue nest filled with Chantilly cream, pears, hazel nuts and chocolate.

STICKY TOFFEE PUDDING **✓**

Baked sticky toffee pudding served with toffee sauce and vanilla ice cream.

SELECTION OF ICE CREAM AND SORBET **✓**

Ask about our available flavours.

CHEESE BOARD **✓**

A selection of cheeses served with grapes, chutney and biscuits.