

CHRISTMAS LUNCH MENU

Available between 12 noon and 4pm Mon- Fri Monday 20th November - Saturday 23rd December | Xmas Day - Closed

3 COURSE £29.95 PER HEAD 2 COURSE £25.95 PER HEAD

(Mains & Desserts only)

BOOKINGS REQUIRED WITH: £10.00 deposit pp

Choice of one from each course to be sent by email or phone 3 days in advance. Party hat and Christmas cracker included

NO MIXING OF 2 AND 3 COURSES

Complimentary Glass of Wine or Soft Drink

SELECT ONE FROM EACH COURSE	▼ VEGAN ▼ VEGETARIAN ⑥ LOW GLUTEN ⑥ LOW CARB	TOTAI
PRAWN COCKTAIL IN A MARIE ROST DUCK SPRING ROLLS Served with a Plum	Free and Vegan option available) E SAUCE (Gluten Free Available with Lemon Mayo Sauce) Sauce Dip	
Served with All The Traditional Trimmings (Gluten ROAST RIB OF BEEF WITH YORKSH) (Gluten Free Available, no Yorkshire Pudding, Glu	IRE PUDDING	
All served with creamy mash, roast potatoes, se	election of fresh seasonal vegetables & gravy	
Layers of Pasta Separated with a Mix of Vegetable. Covered in a Creamy Sauce and Cheese, Served with ROASTED VEGETABLE TART ©	mixed peppers, onions and courgettes in a tomato sauce.	
DESSERTS CHRISTMAS PUDDING Served with Orang	ge and Brandy Cream	
Biscuit base with white chocolate cheesecake finish WARM APPLE PIE Served with Cream or Cu SPECULOOS CHEESECAKE	hed with vanilla cream, toffee sauce and chocolate shavings. stard	
Baked Coconut Cheesecake, Spiralled With a Bisco TEA - COFFEE	off Sauce And Topped With a Speculoos Crumb	
MINCE PIES (VEGAN & GLUTEN FRE	EE OPTION AVAILABLE)	
RESERVATION FORM		
	(W)	
	Area (Office use only)	
	Time	
	Deposit (£10 per person)	
Special Requirements		