

Festive Christmas Lunch @ Dinner Menu 2020

Starters

Tomato & Basil Soup, Cream Cheese Profiteroles

Crispy Duck Leg, Oriental Noodle Salad, Crunchy Rice Crackers, Sweet Chili Sauce

Chicken Liver Pate, Toasted Brioche, Sticky Red Onion Marmalade

Smoked Haddock, Buttered Spinach, Soft Poached Egg, Toasted Welsh Muffin, Hollandaise Sauce

Homemade Black Pudding, Bacon & Cheddar Cheese Rosti, Fried Egg, Mustard Dressing

Goats Cheese Bon Bons, Parma Ham Crisps, Baby Ratatouille, Rocket, Basil Pesto

Main Courses

*Traditional Roast Turkey, Chestnut Stuffing, Bread Sauce,
Chipolata Sausage, Roast Potatoes, Roast Gravy*

*Slow Cooked Shoulder Of Welsh Lamb, Creamed Cabbage,
Garlic & Parsley Mash, Glazed Carrot, Red Wine Jus*

*Crispy Collar Pork, Lyonnaise Potato, Buttered Leeks, Carrot Puree,
Crisp Crackling, Madeira Cream*

Braised Beef Cheek, Truffle & Thyme Pomme Puree, Wild Mushroom & Spinach Fricassee, Red Wine Jus

*Herb Crusted Salmon, Buttered Samphire, Crushed New Potatoes, Baby Vegetables,
Saffron & White Wine Cream*

Vegetarian Wellington, Savoy Cabbage Casserole, Carrot Puree, Confit Potatoes, Port Wine Gravy

All Main Courses Served With A Selection Of Fresh Vegetables

Desserts

Traditional Christmas Pudding, Brandy Cream Sauce, Roast Plum

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

White Chocolate & Raspberry Mousse, Dark Chocolate Sorbet, Pistachio Tuile

Cinnamon Crème Brule, Macerated Strawberries, Mandarin Sorbet, Homemade Shortbread

"Little Italy"

Fererro Rocher Semifredo, Vanilla Panna Cotta, Mini Tiramisu, Almond Biscotti

2 Courses - £19.95 & 3 Courses - £24.95 (Lunchtimes Excluding Sunday's)

2 Courses - £25.95 & 3 Courses £30.95 (Evenings Excluding Sunday's)