

# Festive Lunch & Dinner Menu

2 course £25 | 3 course £29.95

## Starters

**Leek and roasted garlic soup** 

Mature cheddar croûte.

**Smoked salmon** 

Whipped cream cheese, dill, lemon oil and pea shoots.

**Chicken liver and Prosecco parfait** 

Balsamic tomatoes, rocket, on baked sourdough.

**Sun dried tomato and basil Bruschetta**

Basil emulsion on charred bread.

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## Mains

**Butter basted Lincolnshire turkey**

With pigs in blankets and sage stuffing.

**12hr Braised beef blade** 

Honey roasted parsnips and parsnip puree.

**Baked salmon fillet** 

Chive beurre blanc and burnt lemon.

**Vegan festive pie** 

Vegan pastry, caramelised onions, mushroom, sage, cranberry and beetroot.

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## Desserts

**Homemade vanilla cheesecake**

An all time favourite, served with freshly whipped cream.

**Homemade sticky toffee pudding** 

Served with vanilla ice cream.

**Red wine poached pear**

Pear, gently poached in a spiced red wine syrup, served warm with dairy free icecream.

**Raspberry & almond tart**

Served warm with custard and vanilla ice cream.