



Sunday Menu

2 Courses - £29.50 (Vegan Roast - £25.50)
3 Courses - £33.50 (Vegan Roast - £30.50)

Sunday 28th December

STARTERS

Soup of the Day (GFA)
rustic bread

Smoked Salmon (GF)
lemon and caperberries

Charcuterie Board (GFA)
chutney and croutes

Lobster Tortellini
lobster bisque

MAINS

Roast Sirloin of Beef* (GFA)

Roast Half Chicken (GFA)
pig in blanket and stuffing

Pan Fried Seabass (GF)
sautéed potatoes, spinach, samphire and
salsa verde

Vegetable Lasagne
salad and chips

*served with crispy roasties, yorkshire pudding, chef's
gravy and chef's selection of weekly special vegetables.

DESSERTS

Christmas Pudding Parfait
drunken berries

Lemon Tart
raspberry sorbet

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

Mixed Ice-Cream Selection (GF)
choice of three flavours