



Festive Lunch Menu

Deep fried risotto balls filled with buffalo mozzarella with tomato salad and pesto

Smoked salmon fishcakes with Boursain brown bread and pickled cucumber

Local mussels cooked in garlic, white wine, parsley and cream

Pan fried chicken livers in a grain mustard and Madeira sauce with toasted muffin and straw potato

Melon, kiwi and pineapple with strawberry and elderflower coulis, ginger beer sorbet, mint sugar

Ham and potato soup with soured cream and chives

Lemon and thyme butter basted turkey with seasonal trimmings

Pork belly on roasted garlic mash with crispy Tandoori mushrooms, bacon, tarragon and red wine sauce

Chicken shank with chicken au poivre, sweet potato and chestnut hash, sweetcorn fritter

Rack of lamb with cumin jus, pitta bread, hummus, harrisa and an apricot and coriander cous cous
£2.95 supplement

Fillet of Cajun salmon with chorizo, chick pea, red onion and tomato stew with basil bashed potato, lemon and olive salad

Wild mushroom and wilted spinach croissant with aubergine Parmigiana

Waffles with caramelized banana and toffee sauce

Selection of cheese and biscuits
£2.00 supplement

Meringue with iced strawberry mousse and mini dark chocolate tart

Brioche and peanut butter pudding with marshmallow ice cream

£18.45

Starter and Maincourse £12.50