

LUNCH & EARLY EVENING SET MENU

12pm-3pm Wednesday-Saturday
2 Courses For £17.95, 3 Courses For £21.50

STARTERS

CREAM OF BROCCOLI & STILTON SOUP (V)(GF)

CLASSIC PRAWN COCKTAIL
Served with brown bread & butter.

CHICKPEA BRUSCHETTA (V*)
Baked ciabatta topped with chickpeas, baby tomatoes and mixed with garlic, lemon and olive oil.

MUSHROOMS IN GARLIC (V)(GF)

BAKED CAMEMBERT (V)
Infused with garlic and served with ciabatta bread.

DUCK LIVER PATE
Served with brown toast and a red onion chutney.

MAIN COURSES

ROASTED AUBERGINE (V*)
Half an aubergine stuffed with a mediterranean medley topped with vegan cheese and roasted in the oven. Served with a greek salad.

SALMON (GF)
(£2.00 Surcharge)
Fillet of salmon, served in a cream and brandy sauce. Accompanied with saute potatoes and seasonal vegetables.

FESTIVE WAGYU BEEF BURGER
Topped with a slice of roast turkey, cheddar and cranberry sauce. Served with thick cut fries and onion rings.

CHICKEN ELIZABETH (GF)
Diced chicken, pan fried with mushrooms, olive oil, cream and seasoning. Served with saute potatoes and seasonal vegetables.

LAMBS LIVER & BACON
Served on a bed of mashed potato and seasonal vegetables.

ROAST NORFOLK TURKEY
Served with all the festive trimmings.

DESSERTS

BISCOFF CHEESECAKE (V)

WHITE CHOCOLATE & RASPBERRY ROULADE (V)(GF)

CHRISTMAS PUDDING
Served with brandy sauce.

VEGAN CHOCOLATE & ORANGE TART (V*)

(V) Vegetarian. (V*) Vegan. (GF) Gluten free.

Please ask if you have any dietary requirements or allergies.