

FESTIVE LUNCH SET MENU

12pm-3pm Wednesday-Saturday
2 Courses For £19.95, 3 Courses For £24.50

STARTERS

MUSHROOM SOTIRIO (GF)

Button Mushrooms cooked in a creamy garlic sauce with bacon croutons.

MEDITERRANEAN BRUSCHETTA (V*)

Baked ciabatta topped with kalamata olives and baby tomatoes mixed with garlic, lemon and olive oil.

CLASSIC PRAWN COCKTAIL

Served with brown bread & butter.

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

BRIE (V)
Breadcrumbed, deep fried and served with cranberry sauce.

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

MAIN COURSES

VEGAN WELLINGTON (V*)

Puff pastry stuffed with a roasted mediterranean medley including couscous and chickpeas. Served with sauté potatoes and vegetables of the day.

PRAWN CURRY (GF)

Prawns with chunks of sweet potato, coriander and red peppers in a medium creamy curry sauce, topped with fresh chilli and served on a bed of rice.

FESTIVE WAGYU BEEF BURGER

Topped with a slice of roast turkey, cheddar cheese and cranberry sauce. Served with triple cooked chunky chips 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

FONDUE (V)

Served with strawberries & marshmallows.

WHITE CHOCOLATE & RASPBERRY ROULADE (V)(GF)

CHRISTMAS PUDDING

Served with brandy sauce.

CHERRY- COLA SORBET (V*)

(Add Cherry Brandy shot for £2.00)

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

Please ask if you have any dietary requirements or allergies.