



FESTIVE LUNCH MENU 2026

12-3PM WEDNESDAY-SATURDAY
2 COURSES FOR £23.95 OR 3 COURSES FOR £27.95

STARTERS

BROCCOLI & STILTON SOUP (V)(GF)

Served with ciabatta bread.

HALLOUMI FRIES (V)

Served with a sweet chilli dip.

CLASSIC PRAWN COCKTAIL

Served with brown bread & butter.

MUSHROOM SOTIRIOU (GF)

Button mushrooms cooked in a creamy garlic sauce with bacon lardons.

DOLMADES (V*)

Vine leaves stuffed with rice & peppers on a bed of hummus and served with pitta bread.

HAM HOCK TERRINE

Tender, slow-braised ham hock pressed into a terrine with herbs and seasoning. Served with ciabatta bread.

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.

CHICKEN ELIZABETH (GF)

Diced chicken, pan fried with mushrooms, olive oil, cream and seasoning. Served with saute potatoes and seasonal vegetables.

FESTIVE WAGYU BEEF BURGER

Topped with a slice of roast turkey, brie and cranberry sauce. Served with chunky chips and onion rings.

SALMON (GF)

Fillet of salmon in a cream & brandy sauce. Served with new potatoes and fresh vegetables.

LAMBS LIVER & BACON

Served on a bed of mashed potato and seasonal vegetables.

ROAST NORFOLK TURKEY

Served with all the festive trimmings.

DESSERTS

BELGIAN CHOCOLATE CHEESECAKE (V*)

Topped with a cherry sauce.

WHITE CHOCOLATE & RASPBERRY ROULADE (V)(GF)

Served with cream.

CHRISTMAS PUDDING

Served with brandy sauce.

LATTE ICE CREAM(V)(GF)

Add a shot of Baileys £2.00.