

# Sunday Lunch Menu

## STARTERS

Curried Parsnip, Apple and Cheddar Soup with Bread & Butter  
Chicken Liver & Maderia Pate with Festive Chutney and Toasted Baguette  
King Scallops with King Prawns with Black Pud and Sweet Chilli Cream  
Free Range Duck with Bacon, Spring Onion and Plum & Ginger Compote  
Lamb Fillet with Bacon & Spring Onion and a Red Berry Reduction  
Seafood Gratin Thermidor, Fresh Fish and a White Wine Garlic & Mustard Cream  
Sautéed Creamy Garlic Mushroom with a Filo Basket and Salad  
Mediterranean Vegetable Risotto with Pamesan

## MAIN COURSES

Roast Turkey with Roasties, Stuffing, Bread Sauce, Pigs in Blankets and Gravy  
Roast Lion Woodland Pork with Roasties, Stuffing, Pigs in Blankets and Gravy  
Roast Sirloin of Longhorn Beef with Roasties, Stuffing, Pigs in Blankets and Gravy  
Local Lamb Shank with Minted Mash and Cranberry & Port Jus  
Chicken Breast with Bacon, Mushroom & Stuffing Mousse, and Port & Stilton Cream  
Sea Bass with King Prawn, Tarragon, and White Wine Cream  
Cod Fillet Ratatouille with Cheddar, Creamy Mash and Provencale Sauce  
Mushroom Spinach and Camembert Wellington with Sherry & Onion Cream

## DESSERTS

Christmas Pudding with Brandy Snap and Brandy Cream  
Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream  
Vanilla Creme Brulee with Tuile Biscuits  
Salted Caramel Pannacotta with Winter Berry Compote  
Rich Chocolate Delice with Kirsch Infused Cherries and Chantilly Cream  
Festive Fruit Salad with Tuile Basket and Mince Pie Ice Cream  
Chefs Ice Cream with Tuile Basket and Chocolate Sauce  
Cheese & Biscuits with Grapes, Celery and Chutney

**1 Course @ £12.95**  
**2 Courses @ £17.95**  
**3 Courses @ £22.95**

Coffee Mince Pies and Chocolate £4.50