

Festive Lunch

2024

Bookings for Minimum of 20
people per group

£27 for 2 course

£32 for 3 course

£10 per person deposit & must be paid in full by 1st November 2024.

STARTER

LENTIL, CARROT AND CUMIN SOUP

parsley croutons | freshly baked bread roll

HAM HOCK AND LEEK TERRINE

caramelised red onion chutney | thyme croutons

ROAST BEETROOT

pickled candy beets | whipped goats cheese | candied walnuts

MAIN

BEER BRAISED DAUBE OF BEEF

caramelised onion mash | sautéed wild mushrooms | parsnip crisps |
red wine jus | horseradish

TANDOORI SPICED SEA BASS

bombay potatoes | lentil dahl | raita dressing

TRADITIONAL ROAST TURKEY

cranberry stuffing | pigs in blankets | cranberry sauce | pan gravy | roast root
vegetables | roast potatoes | brussels sprouts

LENTIL & BUTTERNUT SQUASH FILO WELLINGTON

tomato fondue | roast root vegetables | roast potatoes | brussels sprouts

DESSERT

NICKS TRADITIONAL CHRISTMAS PUDDING

Brandy Custard | Brandy Snap

BAILEYS CRÈME BRULEE

cranberry & orange biscotti

APPLE TART

raspberry gel | vanilla ice cream