



FESTIVE SUNDAY LUNCH

Available Sunday November 30th, December 7th, 14th, 21st 2025

With so many people to catch up with, why not enjoy a Festive Sunday Lunch with all the trimmings. You may even want to book our Private Room for Parties from 20-40 guests seated.

Main Course £19.50

2 Courses £24.00

3 Courses £30.00

STARTERS

Homemade Cream of Mushroom Soup (V) (VE) garlic croutons & warm ciabatta.

Homemade Ham Hock Terrine (GF* ask re bread) apple & ale chutney, crisp ciabatta.

Beetroot Cured Salmon Gravlax (GF*) with a lemon caper chive dressing & duo of beetroot.

Griddled Halloumi (V) (GF) on a bed of roasted medley of vegetables, drizzled with herb oil & balsamic glaze.

MAINS

Traditional Roast Turkey (GF*) Pig in Blanket, Sage, Onion & Sausage Meat Stuffing.

Roast 28 Day Matured Topside of Beef (GF*) & Yorkshire Pudding.

Slow 12 Hour Cooked Garlic & Rosemary Leg of Lamb (GF*).

Mixed Roast of Turkey, Beef & Lamb (GF*) sage onion & sausage meat stuffing, pig in blanket & Yorkshire pudding (£3.00 Supplement).

All Served with Roast Potatoes, Seasonal Vegetables, Cauliflower & Leek Cheese, Honey Roasted Parsnip & Cabbage.

Beetroot and Butternut Squash Wellington (V) (VE) chunky beetroot & butternut squash in a sweet and sharp balsamic chutney, wrapped in a golden baked puff pastry lattice with shortcrust pastry base.

Pan Seared Fillet of Salmon (GF*) on a bed of new potatoes, caper and white wine sauce.

Mediterranean Vegetable Tart (VE) (V) beetroot walnut salad & sweet potato fries.

Side Order of 4 Pigs in Blankets £5.00

DESSERTS

Traditional Christmas Pudding with Brandy sauce.

Homemade White Chocolate Cherry and Kirsch Cheesecake.

Vanilla Crème Brûlée Salted Caramel Walnut Brittle (GF).

Chocolate Trillionaires Tart with Berry Coulis (V) (VE).

Traditional Cheese Board, Grapes & Chutney £5.00 per person supplement.