

CHRISTMAS LUNCHEES

In our first floor Hayswood Suite

2 courses **£26.00** per person 3 courses **£32.00** per person

Price includes private room hire

AVAILABLE FROM **1ST - 23RD** DECEMBER

STARTER

Spinach, Leek and Potato Soup
with Croutons
(dfa, gfa, va)

Chicken Liver Pate with Caramelised Onion
Marmalade and Toast
(df, gfa)

Line Caught Poached Salmon and Dill
Mousse with Crostini
(gf, df)

Breaded Brie Bites with Cranberry Sauce
and Mixed Leaves

MAIN

Traditional Roast Turkey
with all the trimmings
(gf, df)

Individual Homemade Steak & Ale Pie with
Creamy Mashed Potatoes & Seasonal Veg
(gfa, dfa)

Pan Fried Fillet of Seabass with Gratin
Potato, Seasonal Vegetables and a White
Wine Cream Sauce
(gf, dfa)

Vegan Leek and Mixed Seed Loaf with
Roast Potatoes and Seasonal Vegetables
(v, df, gfa)

DESSERT

Traditional Christmas Pudding with Brandy
Sauce and Fresh Berries
(gf, df, v)

Warm Chocolate Brownie with Belgian
Chocolate Sauce and Vanilla Ice Cream
(gfa, dfa, va)

Orange and Buttermilk Panna Cotta
with a Cinnamon Crumble
(gfa)

Selection of Cheese & Biscuits
(gfa, dfa)

Tea/Coffee and Mince Pies