

Festive Sunday Lunch

2 COURSES £30 | 3 COURSES £35

TO START

HOMEMADE SEASONAL SOUP OF THE DAY (GF available)

toasted sourdough

DUCK LIVER PARFAIT (GF available) Cranberry chutney, toasted sourdough

HAM HOCK TERRINE (GF available) apple jelly, onion chutney, sourdough

HORSLEY PRAWN COCKTAIL (GF) crisp gem lettuce, lemon scented marie rose sauce

TO FOLLOW

DEXTER BEEF RUMP CAP (GF) (served pink)

SLOW ROASTED HONEY & MUSTARD GLAZED HAM (GF)

ROAST TURKEY sage & onion stuffing, pigs in blankets, sprouts with bacon & chestnuts, homemade bread sauce, cranberry sauce

BUTTERNUT SQUASH & LENTIL WELLINGTON (V)

All the mains are served with: celeriac puree, roast potatoes, honey glazed parsnips, red cabbage, stump, Yorkshire pudding & gravy

Cauliflower Cheese Red Cabbage

EXTRA SIDES (£5 each) bage Roast Potatoes

Sprouts with Bacon & Chestnuts

TO FINISH

SPICED ORANGE CRÈME BRULEE cinnamon shortbread biscuit

WHITE CHOCOLATE & CRANBERRY CHEESECAKE bitter dark chocolate ice cream

TRADITIONAL CHRISTMAS PUDDING (GF available) brandy sauce

> SPICED BERRY & APPLE CRUMBLE vanilla custard

LOCAL CHEESE SELECTION (£5) homemade chutney, biscuits

We regret we cannot guarantee our food products are totally allergen free. Some of our dishes contain nuts & other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements, please consult a member of staff & ask to see our allergen book detailing all the ingredients we use in our dishes. If you are in doubt, please select another dish from our menu. V=Vegetarian VE=Vegan GF=Gluten Free