

FESTIVE SUNDAY LUNCH

MENU

2 COURSE- £34PER PERSON | 3 COURSE- £37PER PERSON

STARTERS

TRADITIONAL SUNDAY ROASTS

All served with: Yorkshire pudding, goose fat roast potatoes, honey-glazed carrots, buttered brussels sprouts with chestnuts, braised red cabbage and rich gravy

HAND-CARVED ROAST TURKEY CROWN
with sage and onion stuffing, pigs in
blankets and natural jus

28-DAY AGED BRITISH SIRLOIN (GF)
with horseradish cream and
pan jus

ROAST LOIN OF PORK
with crisp crackling and apple compote

VEGETARIAN NUT ROAST (V, VE, GF)
with seasonal vegetables and rich
vegetarian gravy

DESSERTS

TRADITIONAL CHRISTMAS
PUDDING (V)
with brandy sauce

CHOCOLATE & ORANGE BREAD AND
BUTTER PUDDING (V)
with orange anglaise

STICKY TOFFEE PUDDING (V)
with warm toffee sauce

TROPICAL FRUIT SALAD (V, VE, GF)
with Malibu marinade and coconut sorbet

TEA OR COFFEE (+£4.95)
with mini mince pie

(GF) - Gluten free | (VE) - Vegan | (V) - Vegetarian

Dish descriptions do not list every ingredient. If you have allergies or dietary requirements, please inform your server. A discretionary 10% service charge will be added to your bill for the benefit of our team. Prices correct at time of going to print