



**Festive Sunday Lunch Menu**

**Pressed Duck & Prune Terrine**  
Apple sauce, seasonal leaves, balsamic syrup

**Grilled Goat's Cheese (v)**  
Watercress salad, green apple vinaigrette

**Roast Plum Tomato & Red Lentil Soup (v)**  
With sundried tomato and feta crostini

**Home Cured Gravadlax**  
Beetroot and chive dressing

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**Roast Sirloin of Beef**  
With traditional accompaniments

**Poached Fillet of Salmon**  
Sorrel crusted potato, lemon and parsley velouté

**Local Roast Turkey**  
Seasonal accompaniments, thyme gravy

**Braised Blade of Beef in Red Wine**  
With button mushrooms and lardons of bacon

**Roast Mediterranean Vegetable Tart (v)**  
With feta cheese

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**Baked Apricot and Cream Cheese Tart**  
Sauce 'anglaise'

**Rich Chocolate Mousse**  
Dark cherry compote

**Christmas Pudding**  
Brandy sauce

**Selection of British Cheeses**  
Salted celery, fine water biscuits

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**Coffee and mini mince pies**

Two courses £18.00  
Three courses £24.00