

festive

WEEKEND LUNCHES

Nothing says festive fun like gathering friends around a table to enjoy a delicious lunch. And, it's even better when you've got that weekend feeling! Join us Friday, Saturday or Sunday from 5th to 21st December for a fabulous festive lunch. Lunch will be served from 12.30pm – 2.30pm.

MENU

Parsnip & Pear Soup

rosemary oil (gf, df, ve)

Honey Glazed Cured Salmon

dill & mustard vinaigrette - baby gem wedge salad (gf, df)

Fat Cow Cheese Fondue

sourdough bread roll - soured vegetable - cauliflower purée (v, gfa)

Roasted Turkey Roulade

thyme roasted potatoes - caramelised brussels sprouts - parsnip purée
roasted carrot - pigs in blanket - turkey jus (gfa, dfa)

Overnight Roasted Shoulder of Beef

thyme roasted potatoes - caramelised brussels sprouts - parsnip purée
roasted carrot - braising jus (gfa, dfa)

Confit Savoy Cabbage

thyme roasted potatoes - caramelised brussels sprouts - parsnip purée
roasted carrot - miso butter sauce (dfa, vea)

Homemade Christmas Pudding

brandy sauce - redcurrants (gfa, vea)

Apple & Ginger Crumble Cake

oat custard (gfa)

Banoffee Cheesecake

dark chocolate sorbet (ve, df)

Tea & Coffee

Mini Mince Pie (gfa)

£38 per person

Children 4 years – 11 years - £21 per person

Credit card required to guarantee booking. If you require a private room or parties of 10 or more should book with our Christmas coordinator. These bookings will require a £10.00 deposit per person with full pre-payment 1 week in advance. Parties of 10 or more will be requested to preorder in advance.