



HOTELS

# FESTIVE TWO COURSE LUNCH MENU



## **Roasted Breast of Turkey** (ga)

roasted & carved in house, served with Yorkshire Pudding & pig in blanket

## **Sirloin of Roast Beef** (ga)

roasted & carved in house, served with Yorkshire Pudding

## **Festive Carrot & Spinach Wellington** (ga, vg)

golden puff pastry filled with carrot, spinach and a hint of orange

all served with home-roasted potatoes, winter vegetables & thyme gravy

## **Salmon Winter Jewel Topped Salmon** (ga)

fillet of salmon oven roasted in butter, topped with a creamy dill sauce  
and a winter tapenade of dried cranberries, lemon zest & parsley  
served with home-roasted potatoes & winter vegetables

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## **Steamed Christmas Pudding** (ga, v, va)

homemade brandy & orange sauce

## **Belgium Chocolate & Raspberry Torte** (gf, vg)

a chocolate biscuit base flooded with a sumptuous Belgian dark chocolate & raspberry filling,  
hand finished with chocolate biscuit crumb & raspberry dusting

## **Classic Lemon Tart** (ga, va)

served with a rich Morello cherry compote

## **Selection of Cheeses** (gf, v)

served traditionally with crackers, chutney & grapes

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**Tea or Coffee**

gf – gluten free

v – vegetarian

vg – vegan

ga – can be adapted to suit a gluten free diet

va – can be adapted to suit a vegan diet