



HOTELS

FESTIVE TWO COURSE LUNCH MENU



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Roasted Breast of Turkey (ga)

roasted & carved in house, served with seasonal winter vegetables, home roasted potatoes, Yorkshire Pudding, pig in blanket & a rich gravy

Sirloin of Roast Beef (ga)

roasted & carved in house, served with seasonal winter vegetables, home roasted potatoes, Yorkshire Pudding & a thyme & a rich 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 new potatoes & winter vegetables

Vegetarian Wellington (ga, vg)

Served with home roasted potatoes, winter vegetables & a rich vegetarian gravy

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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

Passion Fruit Cheesecake (ga, vg)

crunchy biscuit base with a layer of smooth vanilla & lemon filling, swirled with passionfruit sauce & finished with a crunchy seeded passionfruit topping

Selection of Great British 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