



Christmas Festive Lunch Menu

Appetisers

Festive homemade soup

Served with a homemade warm roll & butter

Homemade pate

Served with toasted French bread and red onion marmalade

Caprese Salad

Slices beef tomatoes with Mozzarella and basil olive oil

Tomato & basil bruschetta

Toasted homemade bread topped with garlic, chopped tomato, red onion, basil, and balsamic dressing.

Main Course

Slow cooked beef bourguignon

Cheshire oak smoked bacon, chestnut mushrooms & shallots in a rich red wine & port reduction.
Served with a crispy top mature cheddar mash and homemade bread roll.

Traditional roast turkey

Served with all the festive trimmings

Fish & Chips

In a light beer batter served with house chips & a pea puree.

Homemade Steak & Ale Pie

Oven cooked with a shortcrust pastry top, served with mixed seasonal vegetables and house chips.

2 Course Lunch

12-4.30 £18.95

Optional Desserts £4.95

To be ordered on the day

Chocolate brownie

Served with Madagascan vanilla ice cream

Christmas pudding

Served with brandy sauce

Warm Lemon Drizzle cake

Served with Madagascan vanilla ice cream

Homemade Crème Brulee

Made with fresh cream & Vanilla pods