

## Festive lunch.

### Starters.

vegetable and lentil soup (gf) (v)

*Served with a warm homemade bread roll*

Chicken, chorizo and mozzarella tartlet (gf)

*Served with a dressed salad*

Roasted vegetable stack (v)

*Topped with smoked Applewood cheese*

Battered cod goujons

*Served with a sour cream and chive dip*

### Mains.

Roast Lakeland turkey (gf)

*Sage and onion stuffing, pigs in blankets*

Lamb cobbler

*With a rosemary scone*

Herb crusted salmon

*With asparagus and lime and chilli butter*

sweet potato wellington (v)

*stuffed with mushrooms, spinach and walnuts*

All main courses served with roast and mashed potatoes, carrot and swede mash, brussel sprouts

Selection of desserts available.

One course £10.95

Two course £14.95

Three course £18.95

if you have any concerns about any allergens please speak to a member of staff before ordering

v= vegetarian/ gf= gluten free or can be adapted

## Festive dinner.

### Starters.

vegetable and lentil soup (gf) (v)

*Served with a warm homemade bread roll*

Chicken, chorizo and mozzarella tartlet (gf)

*Served with a dressed salad*

Roasted vegetable stack (v)

*Topped with smoked Applewood cheese*

Battered cod goujons

*Served with a sour cream and chive dip*

Baked field mushrooms (v)

*Gruyere and parsley crumb, mixed leaves and balsamic*

### Mains.

Roast Lakeland turkey (gf)

*Sage and onion stuffing, pigs in blankets (gf)*

Lamb cobbler

*With a rosemary scone*

Herb crusted salmon

*With asparagus and lime and chill butter*

Sweet potato wellington (v)

*Stuffed with mushrooms, spinach and walnuts*

Picanha rump

*With peppercorn corn sauce*

All main courses served with roast and mashed potatoes, carrot and swede mash, brussel sprouts.

Selection of desserts available.

One course £12.95

Two course £16.95

Three course £20.95