

# Festive Lunch

## Starters

### Vegetable soup with croutons

Served with a homemade bread roll (GF) (V)

### Battered black pudding

Served with peppercorn sauce

### Brie and cranberry tartlet (v)

Dressed salad

## Mains

### Roast Lakeland turkey (gf)

Sage & onion stuffing, pigs in blankets

### Camembert & cranberry pie (v)

Cranberry & pomegranate reduction

### Boz sirloin steak

Mushrooms, tomato, onion rings

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

## Selection of desserts available

See dessert menu

One course £11.45

Two course £15.45

Three course £19.45

## Food Allergies and Intolerances

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If you have any concerns relating to the allergens detailed below please speak to our restaurant supervisor prior to ordering. Cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame, sulphur dioxide and sulphites, lupin and molluscs.

(V) = Suitable for vegetarians

(GF) = Suitable for / can be adapted for Coeliacs

# Festive Dinner

## Starters

### Vegetable soup with croutons

Served with a homemade bread roll (GF) (V)

### Battered black pudding

Served with peppercorn sauce

### Brie and cranberry tartlet

Dressed salad (V)

### Garlic mushroom crostini

Rocket & balsamic glaze

## Mains

### Roast Lakeland turkey

Sage & onion stuffing, pigs in blankets (GF)

### Camembert & cranberry pie

Cranberry & pomegranate reduction (V)

### Pan seared tuna steak

Served with herby couscous

### Boz sirloin steak

Mushrooms, tomato, onion rings

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

## Selection of desserts available

See dessert menu

One course £13.45

Two course £17.45

Three course £21.45

## Please Note:

A £5 (per head) deposit is required for parties of 6 or more  
We encourage large parties (10 or more) to pre-order

