

CHRISTMAS LUNCHEON 2023

2 COURSE £ 19.95

3 COURSE £ 24.95

Starters

Homemade roasted red pepper and butternut squash soup (V) (Vg)

Triple cheese stuffed Portobello mushrooms (V)

Smoked salmon and avocado terrine served with a lambs lettuce salad

Wild boar pate with toasted sourdough and plum chutney

Main Course

Roasted Gloucestershire turkey crown, served with traditional accompaniments

Roasted topside of local beef, served with Yorkshire pudding

Sea bass filet served with dauphinoise potato and a white wine and mussel sauce

Homemade individual nut roast with butternut squash and pumpkin seeds topped with roasted vine tomatoes (V) (VG)

All mains are served with carrots, parsnips, tender stem broccoli, cauliflower cheese and Herbie potatoes

Desserts

Christmas Pudding with custard

Trio of Winston's ice creams

Selection of desserts from the board

Cheddar cheese plate

Tea and Coffee served at £ 2.50 per person if required