

CHRISTMAS LUNCH

2 COURSES

£10.00 per person £12.00 inc. VAT

MAIN COURSE

Roast Leicestershire Turkey
with sage and onion stuffing, pigs in blankets,
cranberry sauce and homemade gravy

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Herb crusted fillet of salmon
on a bed of wilted spinach with a light lemon
and chive cream sauce

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Winter vegetable and cranberry strudel
(butternut squash, parsnip, cranberries and leeks encased in filo pastry)
served with pepper sauce (V)

SERVED WITH

Roast potatoes (GF) (V)
Parsley new potatoes (GF) (V)
Buttered almond Brussels sprouts (GF) (V) Contains nuts
Thyme roasted carrots (GF) (V)

DESSERTS

Traditional Christmas pudding served with brandy sauce
Fresh fruit salad
Vanilla Crème brûlée
Chocolate tart