



FESTIVE LUNCH MENU

STARTERS

SWEET POTATO AND CARROT VELOUTÉ (V, VEO, GFO)

Croutons

PRAWN & CRAYFISH SALAD (GFO)

Marie rose sauce, herb croûte

LANCASHIRE HAM HOCK TERRINE

Piccalilli purée, toasted brioche

WILD MUSHROOMS ON TOAST (V, VEO, GFO)

Garlic cream, sourdough

MAINS

ROASTED TURKEY BREAST (GFO)

Sausage, sage & onion stuffing, pigs in blankets, herb roasted potatoes, roast gravy, buttered sprouts, honey glazed roasted vegetables

STEAK FRITES (GFO)

Minute steak, garlic butter, rocket, skinny fries

ALLAMBY'S BEER BATTERED HADDOCK

Hand cut chips, mushy peas, tartar sauce

ROASTED AUBERGINE (V, VEO, GFO)

Sundried tomato & parmesan risotto, tomato & basil sauce

ROASTED SEABASS FILLET (GFO)

Lemon & dill potato cake, chive velouté, tenderstem broccoli

DESSERTS

ETON MESS (GF)

Meringue, Chantilly cream, winter berry compote

TRADITIONAL CHRISTMAS PUDDING (V, GFO)

Brandy Custard, fresh cranberries

CHOCOLATE ORANGE BROWNIE (V)

Vanilla Ice cream, chocolate crumb

CHEF'S SELECTION OF LOCAL CHEESE (V, GFO)

Fresh grapes, crackers, chutney