



The Vicarage, Holmes Chapel

FESTIVE LUNCHES

TO START

Roasted Tomato Soup
Creme Fraiche, Basil Oil (V)

Chicken Liver Parfait
Ciabatta Croute, Apple & Cinnamon Chutney (GFA)

Goats Cheese & Caramelised Onion Tartlet
Rocket & Balsamic (V)

White Crab & Prawn Bloody Mary Cocktail
Granary Bread (GFA)

MAINS

Roast Turkey
Roast Potatoes, Honey Roast Carrots, Parsnips, Stuffing,
Pigs in Blankets, Pancetta Brussel Sprouts, Gravy (GFA)

Feather Blade of Beef
Mashed Potato, Seasonal Greens, Red Wine Jus (GF)

Lemon Crumbed Salmon Fillet
New Potatoes, Tenderstem Broccoli, Lemon Butter Sauce (GFA)

Vegetable Nut Roast
Roast Potatoes, Honey Roast Carrots, Parsnips, Brussel Sprouts,
Gravy (GFA)

DESSERTS

Christmas Pudding
Crème Anglaise, Redcurrants (VEA)

Sticky Toffee Pudding
Clotted Cream Ice Cream, Honeycomb Shards (GFA)

Dark Chocolate & Orange Mousse (GFA)

Selection of Ice Cream or Sorbet (VEA)

*Denotes dishes that can be altered for gluten free or vegan on request

(V) Vegetarian (GF) Gluten Free (VN) Vegan. Full allergen information is available on request.
Please be aware that all our dishes are prepared in kitchens where nut and gluten are present.

