



Senior Festive Lunches

We will also be holding our extremely popular
Senior Festive Lunches
for the fifth year in a row.

Festive Senior's menus will run from
Monday 24th November for 4 weeks and
will end on Friday 19th December.

Monday to Friday only, 12.00pm to 15.00pm.

**Two- courses for
£22.95 per person**

**Three-courses for
£26.95 per person**





SENIOR'S FESTIVE MENU

Starters

Box Tree Chicken Liver Pâté

Toasted sourdough, fig chutney (592 kcal)

Finest Quality Smoked Salmon

Celeriac remoulade, Lilliput capers, soft herbs (397 kcal)

Butternut Squash Velouté (V)

Croutons, aged Italian hard cheese, fresh chives (250 kcal)

Shallot & Pea Ravioli (VE)

Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs (197 kcal)

Mains

British Reared Roast Turkey

Served with all the trimmings, bread sauce, cranberry, roasting juices (1042 kcal)

Fillet of Grilled Sea Bass alla Siciliana

Caponata of vegetables, tomato vinaigrette, soft herbs (400 kcal)

Butcher's Steak with Peppercorn Sauce

Roasted Piccolo tomatoes, Koffmann chips, young watercress (849 kcal)

Potato Gnocchi (VE)

Basil dressing, Piccolo tomatoes, extra virgin olive oil, toasted pine nuts (584 kcal)

Desserts

Traditional Christmas Pudding (V)

Semifreddo redcurrants, warm brandy sauce, candied walnuts (463 kcal)

Dark Chocolate Fondant (V)

Caramel sauce, vanilla ice cream, honeycomb (592 kcal)

Jamaican Mess "The Perfect Mistake" (V)

Banana & caramel sauce (622 kcal)

Ice Creams & Sorbets (V/VE)

Speak to your server for today's flavours (424 kcal)

Indulge

Luxury Warm Mince Pies

CLAWSON
CHEESEMAKERS SINCE 1917

Union Jack Cheese Plate

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard biscuits
Winners of supreme champions of the International Cheese Awards

(v) Vegetarian (ve) Vegan (GF) Gluten-Free

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment.

Our menu descriptions do not list all ingredients. All weights are uncooked.

A discretionary 10% service charge will be added. All prices include VAT at the current rate.

Adults need 2000kcal a day.