

Sparkling Sunday Lunch

TO START

Crispy goats' cheese,
Mr Vikki's chilli jam

Our Signature Atlantic Prawn and Smoked Salmon Cocktail,
Marie Rose sauce with a touch of brandy

Smooth Chicken Liver Parfait
treacle loaf and red onion marmalade

Today's Soup
baked 'More?' sourdough bread and smoked butter (v)

Braised Oxtail Croquettes
parsnip puree, garlic aioli

MAINS

Roast Aged Sirloin of Beef
with Yorkshire pudding, beef gravy

Seared Fillet of Scottish Salmon with Spinach
hollandaise sauce and lemon

Roasted Vegetable Wellington
vegetarian gravy, Yorkshire pudding

Slow Braised Lamb and Shallot Pudding
lamb jus

Paupiette of Butter Roasted Turkey
with bacon, sage and turkey gravy

DESSERTS

Jen's Famous Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Glazed Crème Brule
ginger snap biscuits

Selection of Artisan Ice Cream
vanilla, chocolate orange or English butter toffee

Cheese Selection
mature cheddar, French brie and blue stilton with celery, grapes, apple chutney and Peter's Yard crackers

Thwaites Ale Christmas Pudding
Brandy sauce and cinnamon sugar

Two Course	£23.50
Three Course	£28.50

Served from 12noon