

Christmas Luncheon Menu

Tuesday to Friday **£19.75**

Starters

Mushrooms breadcrumbed and filled with cream cheese with a redcurrant sauce.

Chicken and duck liver pate Cumberland sauce and Melba toast.

Soup cream of curried parsnip with croutons.

Trio of melon with fruit coulis.

Grilled black pudding with a poached egg and hollandaise sauce.

Goats cheese deep fried with salad, drizzled with balsamic vinegar oil.

Crayfish on iceberg lettuce, cherry tomatoes and Marie rose sauce.

Smoked mackerel salad with horseradish crème fraiche.

Mains

Scottish salmon medallion grilled with hollandaise sauce.

Breast of local pheasant in a chasseur sauce of sliced mushrooms, onions, tomatoes and tarragon.

Breast of turkey roasted with pig in blanket, sage and onion stuffing and cranberry sauce.

Grilled fillet of seabass with spring onions and ginger in a Teriyaki sauce.

Roasted local faggots with mashed potatoes and onion gravy.

Barnsley lamb chop grilled with a slightly sweetened redcurrant sauce.

Confit of duck leg with plum and port wine sauce.

Portobello mushroom, brie, hazelnut wellington with a mixed mushroom cream sauce.

Fresh market vegetables and potatoes included.

Puddings

Christmas pudding with rum and brandy sauce.

Limoncello sponge pudding with a soft centre of limoncello lemon curd.

Profiteroles filled with cream on topped with a rich chocolate sauce.

Vanilla Crème brûlée with shortbread biscuit.

Chocolate and Irish cream bombe with chocolate sauce.

Mango and Passion fruit cheesecake on a crunch base.

Winter berry mousse with fruit coulis.

Fresh ground coffee with chocolate mints. **£2.50**

10% Staff gratuities will be added to your final account during the festive period.