



Festive Lunch Menu £14.95

Available throughout December.
Served everyday 12.00-6.00pm.

THREE COURSE LUNCH & COFFEE

Choose on the day from a selection of Christmas fayre served in the hotel 12noon until 6pm. Not available 24th,25th,26th and 31st December.

STARTERS

Homemade Soup of the Day
Served with bread roll and butter.

Eggs and Prawn Marie Rose
Succulent prawns served with hard boiled egg, Marie rose sauce and a crisp salad garnish.

Melon, Grapefruit and Mandarin Cocktail
Diced melon served with grapefruit and mandarin segments.

Smoked Mackerel Salad
Flaked smoked Mackerel, set upon a bed of lettuce leaves and topped with a salad of grapes, celery and radish in a creamy French mustard enhanced mayonnaise .

Garlic Mushrooms
Button mushroom, sautéed in a light garlic oil, set in a filo pastry case and finished with a salad garnish.

MAIN COURSES

Roast Saddle of Turkey
Slices of roast turkey served with all the traditional trimmings.

Plaice Goujons
Breaded goujons of plaice deep-fried until golden & served with tartar sauce.

Roast Sirloin of Beef
Slices of beef served with Yorkshire pudding and a pan jus served with horseradish sauce.

Steak and Kidney Pudding
Tender pieces of steak and kidney bound in a rich gravy and finished in a suet pastry crust.

Roast Leg of Lamb
Sliced leg of lamb finished with gravy and served with mint sauce.

Poached Salmon
Salmon fillet gently poached and served with a creamy mushroom and coriander sauce.

Sweet Potato and Red Onion Bake
Slices of sweet potato layered with red onions, cream and cheese baked in the oven.

All main course dishes are served with a selection of fresh vegetables and potatoes of the day.

DESSERTS

A selection of sweets including Christmas Pudding and rum sauce

TO FINISH

Coffee and Mints

*£10 deposit per person required (Non-refundable).
Balance to be settled on the day.*

