

December Lunch

(Tuesday to Saturday)

£23.00 for Two Courses

£28.00 for Three Courses

Chef's Seasonal Soup

Bluebell Prawn Cocktail with Guacamole, Spiced Pepper Chutney & Rocket

Smoked Chicken Risotto with Spring Onion & Avocado

Cheese & Baby Beets Four Ways with Toasted Hazelnuts & Marmite Biscuit

Roast Partridge Breast & Confit Leg, Poached Egg & Hollandaise Sauce

Smoked Haddock Rarebit, Plum Tomato, Basil & Baby Cress

Main Courses

Roast Rump of Lamb, Creamed Potato, Roasted Roots & Chestnut Jus

8oz Chargrilled Scotch Sirloin Steak, Braised Beef, Baby Onion & Ale Pie,
Hand Cut Chips & Peppercorn Sauce (*Supplement £4.95*)

Roasted Breast and Braised Leg of Local Pheasant with Butternut
Squash & Baby Spinach

Market Fish of the Day

Honey Roasted Belly, Pan Fried Tenderloin & Barbeque Rib of Free Range Pork
with Spiced Apple & Tenderstem Broccoli

Butternut Squash Risotto, Toasted Goats Cheese, Chestnuts & garlic Cappuccino

Desserts

Pina Colada

Toasted Marshmallow, Carmel Roasted Pineapple, Coconut Ice Cream, Mango & Lime

Traditional Christmas Pudding with Rum Anglaise & Vanilla Ice Cream

Bluebell Banoffee with Chocolate Ice Cream, Glazed Banana & Toffee Sponge

Chocolate Praline Tarte with Pistachio Sorbet

Apple Tart Tatin with Christmas Pudding Ice Cream & Butterscotch Sauce

Selection of English & Continental Cheeses From Our Trolley
(£ 3.95 Supplement)

A 10% gratuity will be added to the total bill