



CHRISTMAS LUNCH MENU



STARTERS

Homemade Soup of the Day

Served with a crusty bread roll and butter

The Old Stag Duck Liver and Orange Liquor Pate

Served with an apple and ale chutney, toasted brioche bread and salad

Breaded Butterfly King Prawns

King prawns coated in Japanese breadcrumbs and deep fried.

Served with a sweet chilli and stir fried vegetable salsa

Boozy Mushrooms (v)

Pan fried mushrooms cooked in a white wine, garlic and blue cheese sauce.

Served over toasted Italian bread



MAINS

Traditional Christmas Roast Turkey

Carved breast and thigh meat served with rich gravy, bacon wrapped sausage and chestnut and sage stuffing

Pot Roast Ox Cheeks

Served in a winter vegetable casserole

6 Hour Braised Crispy Belly Pork

Served with bramley apple mashed potato

Roasted Fillet of Salmon

Served with a saffron, white wine and Atlantic prawn sauce

Baked Mushroom, Cranberry and Brie Wellington (V)

Sautéed mushrooms, crunchy hazelnuts and sweet cranberries cooked together with herbs and spinach and topped with creamy Brie cheese. Wrapped in puff pastry and baked

All the above served with seasonal vegetables, rosemary roast potatoes and new potatoes



DESSERTS

Christmas Pudding Sundae

Warm succulent Christmas pudding, rum and raisin ice cream, brandy sauce sundae, topped with whipped cream and a mulled wine fruit compote

Honeycomb Cheesecake

Deliciously creamy vanilla cheesecake filled with crunchy chocolate honeycomb pieces and golden nuggets, sitting on a crunchy biscuit base.
Served with salted caramel ice cream and drizzled with toffee sauce

White Chocolate, Raspberry and Prosecco Roulade

Meringue spread with fresh cream and prosecco infused raspberry jam, topped with white chocolate and rolled.

4 Layer Rich Chocolate Fudge Cake

Filled with buttercream, delicious chocolate brownie chunks, white chocolate chunks and drizzled with Caltech toffee fudge sauce.
Served with vanilla ice cream

Warm sticky toffee pudding

Served with a rich toffee sauce and vanilla ice cream

A selection of coffees, malt whiskies and liquors are also available to complete your meal

Two Course £12.95 Three Courses £16.95

*Available from Friday 30th November to Monday 24th December
Booking is essential*