

# Christmas Sunday Lunch Menu

*Homemade parsnip and leek soup*

*portobello mushrooms topped with baby leaf spinach, cranberry  
and wensleydale cheese, served on a balsamic reduction*

*smoked salmon, atlantic prawns and avocado timbale  
drizzled with a lemon mayonnaise*

*homemade duck, walnut and orange jelly pate  
served with a festive red onion chutney*

*homemade chicken and apple balls with a sweet chilli sauce*

**oOo**

*roast Staffordshire turkey with sage and onion stuffing and pig in blanket*

*roast Staffordshire beef with Yorkshire pudding*

*roast leg of pork with sage and onion stuffing and chipolata sausage  
caramelised leek, onion and brie filo parcels on a balsamic reduction*

*tomato, mozzarella and basil ravioli  
in a roasted red pepper and tomato sauce*

*stuffed chicken breast with cranberry and gorgonzola  
wrapped in smoked bacon on a balsamic reduction (supplement £2)*

*salmon fillet with a parmesan, lemon and herb crust  
served with a bernaise sauce (supplement £3)*

*braised lamb shank in a redcurrant and mint sauce (supplement £3)*

**oOo**

*Christmas pudding served with brandy sauce*

*Raspberry and shortbread panacotta*

*Salted caramel cheesecake*

*Alabama chocolate fudge cake*

*Key lime pie*

**oOo**

*Coffee and mints*

*Adults £16.95 2 courses with coffee, £19.95 3 courses  
A separate childrens menu is available*

