

Starters

Smoked Salmon & Tiger Prawns

Smoked salmon & juicy tiger prawns with baby leaf & a lemon dressing

Winter Vegetable Soup

A warming winter soup served with a chunky crouton

Chicken Liver Parfait

Our home-made chicken parfait served with toasted ciabatta & a pear & star anise chutney

Bacon & Brie Parcels

Smoked bacon & melting brie parcels on baby leaves with sweet onion confit

Mains

Roast Norfolk Turkey

Traditional roast Norfolk turkey breast served with a sage & thyme stuffing, roast potatoes, chipolata sausages & a rich cranberry gravy

Stuffed Chicken

A succulent, whole chicken breast stuffed with olive tapenade served on sweet potato mash & rich gravy

Pan Fried Salmon Fillet

A pan fried salmon fillet, topped with a chestnut & hazelnut pesto, served on caramelised onion mash & a parsley & herb sauce

Leek, Stilton & Wild Mushroom Lasagne

Our homemade leek, stilton & wild mushroom lasagne served with fennel braised in red wine & rosemary

All served with festive winter greens, & roasted root vegetables

Desserts

Traditional Christmas pudding with brandy cream

Strawberry cheesecake

Apple & pear crumble with fresh cream

Banoffee pie with ice cream

2 - courses @ £12.50 or 3 - courses @ £15.00

Pre-booked only.

10% discount for all parties paid in full by 30th November 2010

Festive Lunch Menu

Monday - Friday from noon - 4pm

number
bar & restaurant

12