

## DECEMBER SUNDAY LUNCH

Our favourite day of the week...

2 Courses £27.50 / 3 Courses £34

## **Starters**

Baked Camembert Toasted walnuts, hot honey, sliced malted baguette (V) GFA

**Local Brixworth Pâté** Red onion chutney, French toast GFA

Classic King Prawn Cocktail House Marie Rose dressing, malted baguette slices & butter GFA

Carrot, Red Lentil & Coriander Soup
Bread & butter
VEGAN AVAILABLE / GFA

**Panko Breaded King Prawns** Sweet chilli dipping sauce

Trio of Falafel
Soy, sesame & ginger dressing,
harissa dipping humous GF / VEGAN

## **Main Course**

**Roast Breast of Norfolk Turkey** GFA Pig in blanket, sage & onion stuffing

Roast Topside of Scottish Beef GFA

**Slow Roasted Pork Belly** GFA Crackling, sage & onion stuffing

Sweet Potato, Apricot & Cashew Tart
(VEGAN AVAILABLE)

Chestnut, Mushroom, Cranberry & Pumpkin Seed Roast (VEGAN AVAILABLE)

**Homemade Pie of the Day** 

Mixed Bean & Vegetable Pie (v)

Above served with Yorkshire pudding, cauliflower cheese, fresh vegetables, parsnips, roast potatoes & gravy

**Cirus Glazed Baked Fillet of Salmon**New potato cake, chive Hollandaise

## **Desserts**

Jam Roly Poly Pudding
Custard or ice cream

Traditional Christmas Pudding
Brandy sauce GFA

**Chocolate & Sour Cherry Roulade** 

Burnt Basque Cheesecake Mulled winter berries

Chocolate, Pecan & Caramel Bake Vegan chocolate ice cream VEGAN / GF

**Festive Cheese Board**Caramelised onion chutney, oatcakes GF

**Luxury Ice Creams** 

Vanilla / Salted Caramel / Chocolate / Mint Choc Chip / Strawberry VEGAN AVAILABLE / GFA

Please notify a member of staff should you have any dietary requirements or allergies and we will be happy to help. GFA = Gluten Free Available / GF = Gluten Free / (S) = Smaller Portion Available / (V) = Vegetarian