

# 'TIS <sup>THE</sup> FESTIVE COSY LUNCHEON MENU

SERVED FROM FRIDAY 29TH NOV 2024  
2 COURSE £16.95PP, 3 COURSE £19.95PP

## TO START

- Freshly prepared soup of the day**, warm bread and butter \* (VGA)  
**Prawn & avocado cocktail**, Marie-Rose sauce, lemon and granary bread \*  
**Crispy tofu & smashed avocado on toast**, shaved chestnuts and sage leaves (VG)  
**Duck liver pâté**, port wine jelly and toasted rosemary focaccia

## MAIN COURSE

- Grilled seabass fillet**, crushed parsley potatoes, creamed bacon lardons, baby onions, spinach and garden peas (NGCI)  
**Roast turkey breast**, pigs in blankets, sage & onion stuffing, seasonal vegetables, roast potatoes and cranberry sauce \*  
**Slow braised shin of British beef**, spiced parsnip mash, glazed carrots, roast potatoes and JW Lees ale gravy (NGCI)  
**Butternut squash, walnut & falafel roast**, vegan chipolata, roast potatoes, seasonal vegetables and vegan gravy (VGA)

## FESTIVE SIDES £3.95

- Festive roast potatoes** (V/NGCI)  
**Pigs in blankets**  
**Baked cauliflower cheese** (V/NGCI)

## PUDDINGS

- Baked vanilla cheesecake** with mulled berries and Baileys ice cream (VGA)  
**Christmas pudding** and brandy sauce  
**Glazed white chocolate crème brûlée** \*  
**British cheese board**, biscuits, apple, celery & Plum Pudding ale chutney \*

This Christmas, JW Lees and

*Coca-Cola*

are offering buy one get one free on Coke Icon bottles for designated drivers.

(V) – suitable for vegetarians, (VG) – suitable for vegans, (VGA) – vegan option available, (NGCI) – No Gluten Containing Ingredients, \* Can be cooked without gluten. If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu. Our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Should the listed product be unavailable it may be replaced by a similar alternative product. Fish may contain bones.