

## PRE – FESTIVE RESTAURANT LUNCH

(1<sup>st</sup> - 24<sup>th</sup> December)

(Regular Lunch menu also available until Wednesday 6th Dec)

Smoked salmon and prawn mousse with pickled cucumber salad and horseradish cream (GF)

Sweet chilled Galia and Cantaloupe melon served with mango coulis and blackcurrant sorbet (V) (GF)

Chicken and chorizo terrine served with an orchard apple chutney, toasted ciabatta and beetroot glaze

Sweet potato and butternut squash soup served with vegetable crisps (GF) (V)

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Traditional roast turkey served with oatmeal stuffing, chipolata sausage, roast potatoes, brussel sprouts, baton carrots, gravy and cranberry sauce

Slow cooked roast pork loin served with parsnips, broccoli and roast potatoes, apple and sage purée and cider jus

Grilled escalope of salmon with spring onion and cheese mash and wilted spinach, on a creamy lemon and tarragon sauce (GF)

Roasted Mediterranean vegetable lasagne, served with garlic bread (V)

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Warm chocolate fondant served with mixed berry compote and vanilla ice cream

Mango and passion fruit cheesecake with salted caramel sauce and honeycomb pieces

Traditional Christmas pudding served with a rich brandy Crème Anglaise sauce

Lemon and lime panna cotta with raspberry coulis and a brandy snap tuile (GF)  
(GF without brandy snap)

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Coffee and sweet mincemeat pies

**2-COURSES £18.95 3-COURSES £22.95**

**Private dining up to 22 available in the Library or up to 24 in the Donside Suite  
Groups of over 24 please refer to the 'Function Menu' selection**

