

# SUNDAY LUNCH AT CHRISTMAS

## STARTERS

### Homemade Soup of The Day

*Served with Warm Bread & Butter*

### Creedy Carver Duck Breast

*Honey & Ginger Crust with a Bacon Salad, Plum Dressing*

### King Scallops

*Bacon & Black Pudding in a Dijon Cream*

### Smoked Salmon & Prawn Cocktail

*Prawns, Cucumber, Apple in a Marie Rose Sauce, Salmon*

### Sauteed Garlic Mushrooms

*Creamy Garlic Sauce, Filo Basket, Mixed Leaves*

### Chicken Liver & Brandy Pate

*Served with Red Onion Marmalade & Toasted Focaccia*

### Pigeon Breast

*Red Cabbage, Creme de Cassis Sauce*

### King Prawn and Crab Gratin

*White Wine, Garlic Cream topped with Parmesan*

### Lightly Dusted Calamari

*Sweet Chilli Mayonaise on a Bed of Mixed Leaves*

### Cider Brie Parcels

*Served with Cranberry Mayonnaise on Mixed Leaves*

### Goats Cheese & Ratatouille Risotto



## CHRISTMAS ROASTS

### Roast Breast of Free Range Turkey

### Roast Leg of Local Lamb

*All Roasts are served with a Yorkshire, Stuffing, Pig in Blanket, Goose Fat Roasties and Homemade Red Wine Gravy and Seasonal Vegetables*

### Roast Sirloin of Native Breed Beef

### Roast Loin of Middle White Pork

### Mushroom & Parsnip Nut Roast

*Yorkshire Pudding, Roast Potatoes and a Sherry Cream*



## CLASSICS SEAFOOD & VEGETARIAN

### Duck Breast

*Red Cabbage, Dauphinois Potatoes & a Rich Redcurrant Gravy*

### Local Calves Liver

*Back Bacon, Black Pudding Mash, Rich Onion Gravy*

### Beef or Vegetable Lasagne

*With Chips, Salad and Garlic Bread*

### Cod Fillet

*Topped with Ratatouille & Cheddar, Mash & a Provencale Sauce*

### Freshly Cider Battered Cod

*Served with Chips, Peas and Salad*

### Vegetable Carbonara

*Vegetables in a Garlic, White Wine Cream, Parmesan, Garlic Bread*



### Local Lamb Shank

*Creamy Mash with a Shallot, Mint and Red Wine Gravy*

### Homemade Pie of The Day

*Choice of Chips, Mash, Dauphinois or Roast Potatoes*

### Seabass Fillet

*Dauphinois, King Prawn, Tarragon & White Wine Cream*

### Oven Roasted Salmon Fillet

*Crab & Herb Potato Cake with a Hollandaise Sauce*

### Wholetail Scampi

*Served with chips, Peas and Salad*

### Spinach & Brie Wellington

*Roast potatoes - Sherry Mushroom & Onion Cream*

### Homemade Goats Cheese & Ratatouille Risotto

*Served with Garlic Bread and Side Salad*

## BURGERS

### Blue Bowl Burger

*Topped with Bacon, Cheddar, Mozzarella, Field Mushroom  
Onion Rings, Red Onion Mayo, Chips & House Slaw*

### Turkey Burger

*Turkey Escalope, Stuffing, Sausages, Bacon Cranberry Sauce  
with chips and House Slaw*

### Halloumi Burger

*Grilled Halloumi, Hash Brown, Apple & Pear Chutney  
with Chips and House Slaw*



### Ultimate Smash Burger

*3 Patties, Smoked Bacon, Cheddar, Mozzarella,  
BBQ Pulled Pork Black Pudding, Onion, Chips & Slaw*

### Hunters Burger

*Chicken Breast In Panko, Cheddar, Streaky Bacon,  
BBQ Sauce, Onion Rings with Chips and House Slaw*

### Cod Burger

*Battered Cod, Pea Fritter, Tomato and Tartar Relish,  
Onion Rings, Chips and House Slaw*

## CHRISTMAS DESSERTS

**Christmas Pudding - Brandy Snap - Brandy Cream**

**Sticky Toffee Pudding - Toffee Sauce - Vanilla Ice Cream**

**Vanilla Bean Creme Brulee - Choc Chip Cookies**

**Chocolate Delice - Kirsch Cherries - Chantilly Cream**

**Chocolate Fudge Cake Chantilly Cream - Vanilla Ice Cream**

**Apple & Raspberry Crumble - Custard**

**Honeycomb - Mince Pie - Salted Carmel Ice Cream - Tuile Basket**



**2 Courses @ £22.95 / 3 Courses @ £27.95**