CHRISTMAS SUNDAY LUNCH PARTY MENU

Served Sunday 12-4pm

2 Courses £19.95, 3 Courses £25.95

Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets.
Please always inform your waiter of any allergies or intolerances before placing your order. Detailed allergen information is available on request.

If not ordering starters, please allow a minimum of 20 minutes for main courses, as our food is freshly cooked to order!

Marinated olives (VGD)	£3.50
Marinated olives, feta & sun blush tomatoes (VG)	£4.50
Honey & mustard glazed pigs in blankets	£3.95

TO START

Roasted tomato soup, confit tomato & balsamic glaze, served with bread (Vegan GD, please state if GF or vegan)

Warm breaded brie, balsamic red onion chutney & dressed leaf (V

Roasted butternut squash, sage & toasted pine nut risotto, sage crisps (Vegan GD)

Thai style salmon fishcakes, radish, cucumber & rice noodle salad, sweet chilli, lime & fish sauce dressing (GD)

Duck liver parfait, toasted brioche, charred orange, prune & port chutney

Goat's cheese mousse, pressed tomato & basil, sour dough toasts (V)

MAIN COURSE

All roasts are served with roast potatoes, steamed vegetables & cauliflower cheese

Roast leg of lamb, Yorkshire pudding & gravy (GD without Yorkshire & cauli cheese)

Roast sirloin of beef, Yorkshire pudding & gravy (GD without Yorkshire & cauli cheese)

Roast Staffordshire turkey, Yorkshire pudding cranberry, pigs in blankets, stuffing & pan gravy

Puy lentil & cranberry bake, Yorkshire pudding, braised red cabbage & red wine sauce (Vegan GD without Yorkshire)

Beer Battered haddock, minted mushy peas, tartare sauce with French fries or thick cut chips (D)

Pan fried cod fillet, crushed new potatoes, tomato, broad bean & dill beurre blanc (G)

Creamy leek, broccoli & thyme wellington, sauteed potatoes & wild mushroom sauce (Vegan D)

DESSERT

Caramelised espresso crème brulée with shortbread biscuit (V, G without shortbread)

Bakewell tart & custard (V, contains nuts)

White chocolate & MALTESERS* cheesecake, vanilla ice cream (V)

Christmas pudding with brandy sauce (V, contains nuts, Vegan D option available please state)

Vanilla & coconut panna cotta, mango, mint & pineapple salsa (Vegan GD)

Selection of cheese with red onion confit & biscuits (G free biscuits available)

**MALTESERS is a trade mark of the Mars Group of Companies This product is not made by, licensed or endorsed by the Mars Group of Companies
We handle nuts in our kitchen & therefore cannot guarantee that all of our dishes are completely free from nuts
We do not apply service charge to any bills, & 100% of any gratuity left (cash or card) go to our staff, shared fairly.

Christmas Sunday Lunch Party Pre Orde

THE DIAL

Name of Booking

Name of Organiser | Number of Guests

Date of Booking | Time | Deposit Paid

Tel. Number | Email

All roasts are served with roast potatoes & fresh vegetables, Haddock is served with French Fries (FF) or Hand Cut Chips (HC) please specify.

			Starters						Main Courses							Desserts					
	First Name	Surname	Roasted tomato soup	Breaded brie	Butternut squash risotto	Thai salmon fishcakes	Duck liver parfait	Goat's cheese mousse	Roast leg of lamb	Roast sirloin of beef	Roast turkey	Puy lentil bake	Beer battered haddock	Pan fried cod	Leek & broccoli welling	Espresso breme brulée	Bakewell tart	MALTESERS Cheeseca	Christmas pudding	Vanilla panna cotta	Cheese & Biscuits
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