



## **Festive Lunch Menu** **Adult Menu**

### **STARTERS**

Spiced Parsnip & Honey Soup, Parsnip Crisps, Warm Bread & Butter  
*V, D, S, G, M, C*

Chicken Liver Parfait, Boozy Orange & Cranberry Puree, Micro Leaf Salad, Brioche Crisps  
*S, E, D, G*

Treacle Smoked Salmon, Pickled Beetroot, Citrus Crème Fraiche, Dill Oil  
*F, S, D*

### **MAINS**

Staffordshire Roast Turkey, Roast Potatoes, Apricot & Cranberry Stuffing, Pig in Blanket, Turkey  
Gravy  
*N, E, S, C*

Haddock Fillet, Herb Crushed New Potatoes, Samphire, Crispy Capers, Lemon & Garlic Cream Sauce  
*F, D, S*

Vegetable wellington, Butternut Squash Puree, Roast Potato, Wholegrain Mustard Sauce  
*V, D, M, E, S, C*

### **DESSERTS**

Christmas Pudding with homemade brandy sauce  
*S, G, D, E*

Baked Cheesecake, Orange & Cranberry Whiskey Compote, Vanilla Ice-cream  
*V, D, S, G, E*

*Key: V=vegetarian, C=celery, N=nuts, SD=sodium dioxide, G=gluten, E=eggs, F=fish, CR=crustacean, SOY=soya, S=sulphates,  
D=dairy, M=mustard, L=lupin*

*vegan options available on request*