



3 COURSE FESTIVE LUNCH

STARTERS

Butternut Squash Soup

Roast Chestnut - Truffle Creme Fraiche

Grants Porks Terrine

Apricot - Sage - Pecan Celeriac Romulade

Treacle Cured Salmon

Sweet Oat Crumb - Pickled Beetroot Horseradish

Quinoa (Vegan)

Pomegranate - Orange - Pistachio Candied Pumpkin

Seeds - Citrus Dressing

MAINS

Roast Turkey Roulade

Stuffing - Gammon - Cranberry - Pan Gravy

Daube Of Beef

Guinness & Treacle Braising Jus

Pan Roast Salmon Fillet

Leek - Lobster & Prawn Bisque

Mushroom (Vegetarian)

Lentil - Cranberry - Chestnut Nut Roast Nut Veggie Gravy

Baked Celeriac Terine (Vegan)

Kale - Squash - Crisp Parsnip

(All served with Potato Gratin - Creamed Potato and
Seasoned Vegetables)

DESSERT

Traditional Christmas Pudding

Brandy Cream

Omagh Apple Crumble

Brown Butter Crumb - Vanilla - Almond

Chocolate Delice

Hazelnut Praline Ice Cream

Vegan Christmas Pudding



£40
PP