



Lunch Menu – December

STARTERS

Creamy butternut squash and chestnut soup
delicately spiced and served with freshly baked bread

Sweet roasted beetroot and creamy goats cheese salad
drizzled with a tangy balsamic dressing and sprinkled with crunchy walnuts

Asparagus tips wrapped in smoked salmon
braised in butter and white wine with a dash of hollandaise sauce

Homemade duck liver pate
served with freshly baked flatbread

MAIN COURSE

Succulent roast turkey breast
with Glasshouse trimmings

Grilled fillet of salmon
in a creamy white wine and prawn sauce
served with crushed new potatoes and creamed spinach

Wild mushroom and black truffle oil risotto

Grilled 8oz sirloin steak with black pepper sauce
served with chunky homemade chips and salad

DESSERTS

Homemade apple pie
served hot with custard, cream or vanilla ice cream

Classic Italian tiramisu

Warm chocolate fondant
with vanilla ice cream

Madagascar vanilla creme brulee

Followed by tea or coffee

10% service charge will be added to your bill

