



FESTIVE SUNDAY CARVERY

SERVED STARTERS

Leek & Potato Soup VE

Garlic & Herb Croutons

Festive Chicken Liver Pate

Red Onion & Date Chutney, Toasted Ciabatta

Whipped Goat's Cheese V

Petit Salad, Sweet & Sour Tomatoes

CARVERY MAIN COURSES

Traditional Roast Norfolk Turkey Crown

Slow Roasted Bowland Beef

Locally Sourced Fisherman's Pie

Glazed Potato Gnocchi VE

Olive, Tomato & Herb Sauce, Glazed with Vegan Cheese

Accompanied by

Roast Potatoes, Yorkshire Puddings, New Potatoes, Stuffing Balls, Cumberland Chipolatas, Carrot & Swede Mash, Brussel Sprouts, Cauliflower Cheese, Meat Gravy and Condiments

SERVED DESSERTS

Mango & Passionfruit Cheesecake V

Fruit Coulis, Chantilly Cream

Belgian Dark Chocolate Brownie V

Honeycomb, Salted Caramel Sauce

Traditional Christmas Pudding V

Brandy Sauce

ADULTS 2 COURSE £19.95 | CHILDREN 4-12 YEARS OLD 2 COURSE £11.95

ADDITIONAL COURSES £6.50 PER PERSON

V = Vegetarian VE = Vegan

If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices.

Please note our kitchens are not a nut free environment. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost.

Some items may be subject to seasons and an alternative may be offered. Prices include VAT at 20%.

A MEMBER OF THE EMERSON GROUP