

**Set lunch / pre-panto menu**

**available 12noon-6pm Wednesday to Sunday**

**From the 1<sup>st</sup> December until 23<sup>rd</sup> December**

**Two courses £25, three courses £33**

Soup of the day, warm bread roll (can be GF)

Chicken liver pâté, sweet & sour brandy caramelised onion chutney, sourdough toast (can be GF)

Smoked salmon, crab and prawn pate, cucumber and grapefruit salad, oatcakes mayonnaise

Vegan pumpkin and harrisa hummus, crispy chickpeas, pomegranate, flatbread (Vegan, can be GF)

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Traditional butter roast turkey & trimmings, chipolatas, skirlie, roast potatoes, roast carrots & parsnips, sautéed Brussels sprouts & pancetta (can be GF)

Beer battered North Sea haddock goujons, salad, hand cut chips, tartare sauce (DF)

Carved pave rump steak, 225g (8oz) and chips, rump steak marinated in garlic, rosemary & thyme, cooked medium, garlic and rosemary hand cut chips, peppercorn sauce **£5 supplement**

Vegan burger, plant based bacon, vegan brioche bun, vegan cheese, beet slaw, gherkin, lettuce and tomato hand cut chips (DF, Vegan)

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Christmas pudding, brandy anglaise, redcurrants (can be vegan with vanilla gelato, GF alternative available)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Vegan chocolate mousse, honeycomb, poached apricots, toasted almonds (DF, Vegan, can be GF)

Selection of ice cream and sorbet or vegan vanilla gelato (can be GF & DF, can be Vegan)

Sweet of the day, ask your server for details