

**WINTER WARMER LUNCH**

***CHEFS SOUP OF THE DAY***

***CLASSIC PRAWN COCKTAIL***

*WITH FRESH LEMON AND WHOLEMEAL BREAD AND BUTTER*

***WARM SMOKED BACON, CONFIT ONION AND THYME TART***

*WITH AARON MUSTARD AND CREME FRAICHE*

***PEARLS OF PORT SOAKED MELON***

*WITH ROQUEFORT DRESSING AND ROASTED CASHEW NUTS*

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***HAND CARVED SLOWLY ROASTED WEST COUNTRY BEEF***

*PRESENTED WITH TRADITIONAL ACCOMPANIMENTS OF YORKSHIRE PUDDING,  
HORSERADISH SAUCE AND VARIOUS MUSTARDS*

***LOCAL PORK AND LAVER SAUSAGES***

*COLCANNON POTATOES AND A RICH ONION GRAVY*

***OVEN ROASTED GAMMON HAM***

*FINISHED WITH A LIGHTLY SPICED ORANGE AND CLOVE SAUCE, TOPPED WITH CRISPY LEEKS*

***SMOKED FILLET OF MUDDIFORD RAINBOW TROUT***

*WITH SWEET AND SOUR COLESLAW*

***WILD MUSHROOM, QUORN AND SHALLOT SUET PUDDING***

*COMPLIMENTED BY A MADEIRA WINE SAUCE*

***ALL SERVED WITH CHEF'S SELECTION OF  
VEGETABLES AND POTATOES***

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***FRESH FRUIT SALAD***

*LACED WITH VANILLA SYRUP*

***BRANDY SNAP BASKET***

*WITH A WINTER BERRY COMPOTE AND VANILLA POD ICE CREAM*

***CHOCOLATE FUDGE CAKE***

*A RICH CHOCOLATE SPONGE LAYERED WITH THICK CHOCOLATE FUDGE, THEN COVERED IN  
MORE CHOCOLATE*

***TREACLE TART***

*WITH A TRADITIONAL ENGLISH CUSTARD SAUCE*

***VARIOUS ICE CREAMS AND SORBETS***

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***COFFEE AND MINTS***