

## SUNDAY LUNCH

2 courses £23

3 courses £28

### TO START

#### **SOUP OF THE DAY**

served with artisan bread and butter

#### **DUCK LIVER & PORK PÂTÉ**

with a fine French orange & cognac liqueur  
served on toasted artisan bread

#### **CREAMY MUSHROOMS**

with blue cheese on toasted ciabatta

### MAIN COURSES

#### **ROAST TOPSIDE OF BEEF**

roast potatoes, yorkshire pudding, sage & onion stuffing pan gravy

#### **ROAST LOIN OF PORK**

roast potatoes, yorkshire pudding, sage & onion stuffing, pan gravy

#### **ROAST TURKEY**

roast potatoes, yorkshire pudding, sage & onion stuffing, pan gravy

#### **HACKWOOD VEGGIE HOT POT (v)**

peas, peppers, onions, carrots in a creamy sauce with a puff pastry lid

*All served with creamy leeks, sprouts and honey roasted parsnips and carrots.*

### DESSERTS

#### **BREAD AND BUTTER PUDDING**

served with ice cream or custard

#### **CHOCOLATE BROWNIE (gf)**

served with ice cream or custard

#### **WINTER EATON MESS**

baileys whipped cream, christmas pudding,  
crushed meringue and orange zest

#### **CHRISTMAS PUDIDNG (v)**

served with brandy sauce or custard

### TO FINISH

#### **TEA OR COFFEE + £ 5**

served with a mince pie

**\*\*Available from Sunday 26<sup>th</sup> November and every Sunday in December (excluding Christmas Eve)\*\***

\*Whilst our team & our suppliers adhere to strict standards, we do prepare food and cakes in our kitchens where nuts, gluten and other allergens are present\*