

# Christmas PACKAGES

**Two-course midweek lunch menu  
Sunday to Thursday - £15.95pp**

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**Three-course menus include  
a £20 Lucky Roulette voucher to  
get you started on the tables  
Sunday to Thursday: £20pp  
Friday and Saturday: £30pp**

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## Or create your own package

**Two-course Festive Fork Buffet - £15.95pp  
Minimum of 8 people!**

Two-course festive fork buffet will include: freshly cooked turkey breast with pigs in blankets, freshly carved roast beef, gammon, chicken liver parfait, vegetable and gratin cheese Wellington, Kingfisher and smoked salmon salad, roast, vegetables and baby sprouts salad with sun-dried tomatoes and herb dressing, red onion-potatoes, roast baby beef potatoes, roasts and sides, hot fruit chocolate and salted caramel fudge or special artisanal chocolate

**Festive Sharing Platter - £10  
(Vegetarian option available)**

Turkey Sliders with cranberry and chili, chunky salmon potatoes with garlic oil and smoked pork Cheddar and jalapeno chipolatas with mustard dip

**Celebration Platter £40 (max 4 people)**

A festive share plate of turkey, gammon with herb potatoes, beef liver chicken skewers with fresh chili, cucumber and spring onion, spicy chorizo and baby sprouts (vegetarian), spiced onion and mushrooms and herb roasted baby roast potatoes with gravy sauce

**Add a bucket of beer to your party for £10**  
Chimneybank, Gilt, Peroni, Dos Equis or Beck's

## Starters

**Spiced Winter Vegetable Soup**  
with wild spinach and cream

**Flaked Smoked Salmon and King Prawn Cocktail**  
on a cucumber and spring onion salad with a fresh herb and basil dressing

**Smooth Chicken Liver Parfait**  
with onion confit, dressed ricotta and fresh wheat bread rolls

**Baked Saffron Mushroom Tart**  
with salmon dressing

## Main Courses

**Roast Turkey Breast**  
served with a cranberry fig and smoked bacon stuffing, pigs in blankets, roasted vegetables, brussels sprouts, roast potatoes and gravy

**Two Char-grilled 4oz\* Sirloin Steaks**  
in a chunky red wine sauce with caramelised onion, cherry tomatoes and baby mushrooms served with roasted vegetables, tenderstem broccoli and roast potatoes

**Herb crusted Salmon and Sea Bass**  
in a fresh green pepper and onion butter sauce with roasted vegetables, tenderstem broccoli and roast potatoes

**Vegetable and Goats Cheese Wellington**  
with a cranberry and orange sauce with roasted vegetables, tenderstem broccoli and roast potatoes

## Desserts

**Christmas Pudding**  
with spiced custard and cream sauce drizzle

**Lemon and Lime Amaretti Tart**  
with whipped cream, raspberry and vanilla meringue

**Salted Chocolate Caramel Torte**  
with vanilla pistachio cream and chocolate sauce

**Raspberry and Hazelnut Meringue Roulade**  
on raspberry sauce

\*Approximate per cooked weight. Any variations. ©Lush for Christmas