



Christmas Midweek Lunch Menu

Friday 4th, Wednesday 9th, Thursday 10th & Friday 11th,
Wednesday 16th & Thursday 17th & Friday 18th

Starters

Potato & Leek Soup, cheese croutons	£3.00
Chilled Melon & Blackcurrant Cassis Syrup	£3.00
Prawns & Smoked salmon, Cucumber salad & Lemon Crème	£5.00
Veloute of Woodland Mushrooms, garlic cream & ciabatta slice	£4.00
Silky Chicken Liver Parfait, red onion chutney, toasted French bread	£4.00
Black Pudding & Poached Egg Croustade, wholegrain mustard oil	£3.50

Main Courses

Roast Turkey, kilned sausages, honey parsnips, sage & leek seasoning	£9.50
Roast Pork, cider & apple gravy, salted crackling	£9.50
Poached Salmon Filet, chive cream & white wine veloute	£10.50
Fillet of Beef, glazed shallots, Portobello mushrooms & claret infusion, duchess potatoes	£14.00
Jacks Chicken, bourbon enriched gravy & southern spices	£8.50
Woodland Mushroom Stroganoff & wild rice	£8.50
Roast Onion & Goats Cheese Filo Tarte, tomato provencal	£9.50

Desserts

Boozy Christmas Pudding with loads of hot custard	£3.00
Chocolate & Hazelnut Meringue roulade	£4.00
The Lodge Traditional Apple Pie	£3.50
Blakelands Famous Zesty Lemon Torte	£4.00
Warm Treacle Tarte, cotswold double cream	£3.50
Raspberry Pavlova, Chantilly almond cream	£4.00
Welsh & Shire Cheeses with Biscuits	£4.50
Richards Chocolate Muffin Super Ice Cream Sundae	£3.00

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Speciality Arabica Coffees & Twinning's Infusions £1.50