THE LYNDHURST

FESTIVE MENU 1ST- 23RD DECEMBER

2 COURSES 26.95, 3 COURSES 30.95

Served Lunch & Dinner to pre booked parties Mon to Saturday

STARTERS

Pumpkin Soup ,Gruyere toast (V*)

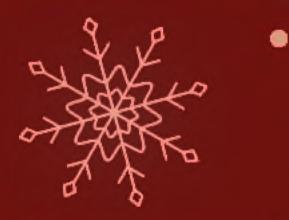
Deep fried English Goats Cheese, pear chutney, beetroot & walnuts (V*)

King Prawn Cocktail, Pink Grapefruit, Avocado & Bloody Mary Sauce

Ham Hock Terrine with Piccalilli & Sourdough Toast

MAINS

Wild mushroom Gnocchi, mushroom veloute, chestnuts & Parmesan (V*) Herb Crusted fillet of Cod, Chips ,pea puree & warm Tartar sauce Slow Cooked Beef Feather Steak with Mash Potatoes & Winter Greens







Escalope of Turkey with Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes & Port Wine Sauce (All mains served with Braised Red Cabbage, Carrots & Brussel Sprouts)

DESSERTS

Traditional Xmas Pudding with Brandy Anglaise (v*) Dark chocolate Mousse ,Cherries, hazelnut praline Warm Sticky Ginger & Date Pudding with Vanilla Ice Cream Rum & Raisin Pannacotta, gingerbread (V*)

Mince pies



PLEASE SECURE YOUR BOOKING WITH A DEPOSIT OF £10 PER GUEST