



# 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

EMAIL [INFO@THELYNDHURSTREADING.CO.UK](mailto:INFO@THELYNDHURSTREADING.CO.UK) OR CALL 0118 950 3888 TO BOOK YOUR TABLE

ALL VEGETARIAN DISHES MARKED V\* CAN BE ADAPTED TO SUIT VEGANS. PLEASE DO MAKE US AWARE OF ANY FOOD ALLERGIES BEFORE ORDERING.

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