



MAIN COURSE £14 | TWO COURSE £18 | THREE COURSE £21

Prairie Bistro will be offering festive lunches from
MONDAY 24TH NOVEMBER UNTIL TUESDAY 23RD DECEMBER

We highly recommend booking a table. Parties of six or above must make a reservation. Full payment is required at the time of booking and a pre-order is needed at least 48 hours before. Please discuss any dietary requirements or food intolerances by calling **01282 477201** or emailing **psv@blcgroup.co.uk**.

DIETARY KEY **V:** VEGETARIAN **VG:** VEGAN **PGF:** CAN BE PREPARED GLUTEN FREE **PVG:** CAN BE PREPARED VEGAN **N:** NUTS

STARTERS

Creamy Cauliflower & Cheddar Soup
Sage Crumb, Truffle Oil, Crispy Focaccia **PVG** **PGF**

Smoked Salmon, Dill & Lemon Pate
Olive Croutes, Pickled Cucumber

Sticky Clementine, Pinot & Rosemary Pork Belly Bites
Celeriac Remoulade, Crispy Scratchings **GF**

MAINS

Golden Roast Turkey Crown
Pigs In Blankets, Garlic & Thyme Roast Potatoes, Maple Glazed Parsnip, Creamy Shredded Sprouts, Sage & Shallot Stuffing Balls, Cranberry Jus **PGF**

Pan Roast Seabass
Dauphinoise Potato, Roast Tomato Compote, Fennel Roast Beets, Tenderstem Broccoli **GF**

Mushroom, Asparagus, Spinach & Chestnut Pot Pie
Roast Garlic Potatoes, Maple Glazed Parsnips, Roast Carrot **VG** **N**

DESSERTS

Black Forest Roulade
Cherry Compote, Chocolate Ice Cream **GF** **V**

Sticky Toffee Pudding
Butterscotch Sauce, Honey & Stem Ginger Ice Cream **PVG** **V**

Traditional Christmas Pudding
Rum Anglaise, Chestnut Brittle **V** **N**

ALLERGY AND FOOD INTOLERANCE STATEMENT

Whilst we identify all 14 allergens in our dishes, our kitchen environment does contain all 14 allergens, therefore we cannot guarantee that traces of the 14 allergens are not present within our dishes. If you have a specific question about one of our dishes, please ask a member of our team.