Festive LUNCHES

PRAIRIE BISTRO

STARTERS

MAPLE & SAGE STICKY PIGS
Cranberry Mayo

SMOKED SALMON, CHEDDAR & DILL TART
Creamed Leeks | Watercress

ROAST WHITE ONION & THYME SOUP **(V, PGF, PVG)**
Brioche Crumb | Warm Focaccia | Roast Garlic Butter

MAIN COURSE

TURKEY **(PGF)**
Sliced Turkey Breast | Roast Potatoes | Carrot Purée | Honey Roast Parsnip
Garlic Creamed Sprouts | Chipolata | Stuffing | Jus

SALMON
Butter Roast Salmon Fillet | Tempura Prawn | Dauphinoise Potato
Crushed Peas | Dill Beurre Blanc

GOATS CHEESE SALAD **(V, GF, N)**
Roast Beetroot | Candied Walnut | Homemade Cranberry Dressing
Herb Baby Potatoes

PUDDING

ETON MESS **(V, GF, N)**
Mango | Sweet Walnut | Dark Chocolate Textures

STICKY TOFFEE PUDDING **(V)**
Vanilla Bean Ice Cream | Butterscotch | Honeycomb

FRANGIPANE TART **(VG, N)**
Salted Caramel Ice Cream

MAIN COURSE **£16** | TWO COURSE **£20** | THREE COURSE **£23**

Please discuss any dietary requirements or food intolerances with us at the time of booking.

V: Vegetarian | **VG**: Vegan | **PGF**: Can Be Prepared Gluten Free | **PVG**: Can Be Prepared Vegan | **N**: Nuts