



## FESTIVE LUNCH MENU

CHUNKY WINTER VEGETABLE BROTH

DUCK AND ORANGE PATE, FIG AND APRICOT CHUTNEY, TOASTED BRIOCHE

SEASONAL MELON WITH MULLED FRUITS



BREAST OF TURKEY, PIG IN BLANKET, SAUSAGE MEAT STUFFING, ROAST POTATOES,  
BUTTERED SPROUTS AND CRANBERRY GRAVY

SLOW BRAISED BLADE OF BEEF, CAULIFLOWER PUREE, CREAMY GARLIC MASH, BABY  
ONION THYME JUS

MUSHROOM, SPINACH AND GOATS CHEESE WELLINGTON CHUNKY PROVENCAL

ALL SERVED WITH HONEY ROASTED ROOT VEGETABLES



STICKY TOFFEE PUDDING, TOFFEE SAUCE, VANILLA ICE CREAM

CHRISTMAS PUDDING WITH BRANDY SAUCE

CRANBERRY AND ORANGE CHEESECAKE

£20 FOR THREE COURSES AND £17.50 FOR 2 COURSES

MARSHALL MEADOWS MANOR HOUSE  
HOTEL – RESTAURANT – WEDDINGS