

CHRISTMAS LUNCH MENU (served from noon until 2pm)
smaller portions ideal for lunchtime
Available from Wednesday 4th until Saturday 21st December
(subject to usual kitchen opening times and excluding Sundays)

2 Courses £15, 3 Courses £17

STARTERS (Exchange for **Gluten Free Bread** for £2 supplement)

Home-made Butternut Squash Soup

*seasoned with ginger, rosemary and sage
served with a warmed roll (gf available)*

Classic Cold-Water Prawns in Home-made Marie-Rose Sauce

served with iceberg lettuce and brown bread (gf available)

Duck and Orange Pâté

served with toast (gf available) and red onion chutney

MAINS

Traditional Roasted Crown of Turkey

served with cranberry sauce, stuffing and pigs-in-blankets.

Roasted 'Corner Cut' Topside of Beef

served with horseradish sauce and yorkshire pudding

Honey and Mustard Glazed Roast Gammon

served with parsley sauce and yorkshire pudding

Home-made Cranberry and Pistachio Nut Roast*

served with cranberry sauce and yorkshire pudding

*All the above accompanied with gravy, carrots, minted peas
goose fat roasted potatoes, brussel sprouts and braised red cabbage*

DESSERTS

Traditional Christmas Pudding

served with brandy sauce

Orange Chocolate Mousse (gf without biscuit)

flavoured with Cointreau and served with a short bread biscuit

Baileys Cheesecake

topped with dark chocolate flakes

Amaretti Affogato (gf)

*Vanilla icecream served with an espresso and amaretti biscuit
add a shot of Amaretto for £3*

Cheese board (£3 supplement/£5 for gluten free)

*selection of local cheeses served with crackers and pickle
garnished with grapes, celery, dried fruit and nuts*

(Can be served vegan upon request with some items removed or substituted)*

*Please ask for details of the potential allergens contained in our dishes
May contain traces of common allergens*



CHRISTMAS LUNCH PRE-ORDER FORM

To secure your booking please pre-order by completing this form and hand it in at the Star with a £5 deposit per person.

Please arrive 15 mins before your booking time to be seated for dinner at the time requested below

Please leave your pets at home when dining during the festive season .

Booking Name		Please complete the section below for each guest. Please insert the name of each guest above their selections, this will help service on the day of your booking. Can you also note any special dietary requirements. If there are more than 6 guests in your booking then please complete the booking on additional forms as required.						For Office Use Only
Party Size								
Booking Date								
Booking Time								
Contact Number								
Deposit paid	£							
		Guest 1	Guest 2	Guest 3	Guest 4	Guest 5	Guest 6	Total
	Guest Name							
	Dietary Requests (e.g. Vegan /Gluten Free)							
STARTERS								
Butternut Squash Soup								
Prawn Cocktail								
Duck Pate								
MAINS		QTY	QTY	QTY	QTY	QTY	QTY	Total
Traditional Roasted Crown of Turkey								
Roasted 'Corner Cut' Topside of Beef								
Honey and Mustard Gammon								
Nut Roast								
DESSERTS		QTY	QTY	QTY	QTY	QTY	QTY	Total
Traditional Christmas Pudding								
Chocolate Mousse								
Baileys Cheesecake								
Amaretti Affogato								
Disaronno Supplement								
Cheese board								