



Nativity! The Musical Lunch Menu

Starters

Homemade soup with house baked bread (v)

Deep fried brie, cranberry sauce and pickled apple (v)

Ham hock terrine with plum, chestnuts and toasted bread

Prawn cocktail with sun blushed tomatoes, toasted focaccia and Marie rose sauce

Main Courses

Ovation Dish of the Day

Traditional roast turkey, roasted potatoes, seasonal vegetables and all the trimmings

Pan fried salmon fillet, wilted greens, watercress and hollandaise sauce

Beef bourguignon, braised rice

Deep fried polenta cake, pecan crust, squash purée, herb salsa (v)

Ratatouille, penne pasta, goat's cheese and rocket (v)

Side orders + £3.25

Chunky chips

Roasted potatoes

Seasonal vegetables

2 course lunch (starter & main from above), including hot drink £21.95

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, vanilla ice cream, raspberry coulis

Selection of ice cream and sorbets

Ovation cheeseboard + **£1.50**

£ incurs a supplement

*All of our dishes are locally sourced where possible, and freshly cooked to order by Jack Sencherey-Evans and his team. We are very happy to accommodate any special dietary requirements, or if you require an alternative dish, we will endeavor to meet your needs. **Please be aware some of our dishes may contain nuts. Allergen information available – please ask.** (v) – suitable for vegetarians.*

Gratuities are at your discretion. An optional 10% service charge will be added for tables of 8+.