



BREAKFAST | LUNCH | DINNER

DECEMBER SUNDAY LUNCH

£18.50 1 COURSE / £25 2 COURSES / £31 3 COURSES

Children = Half Price

STARTERS

Local Brixworth Pate, chutney & toast GFA

Homemade Soup of the Day, freshly baked ciabatta & butter (VEGAN AVAILABLE) GFA

Classic Prawn Cocktail, Marie Rose sauce

Garlic Button Mushrooms on toast with mature cheddar cheese sauce (V) GFA

Duck Gyoza, hoisin dip, cucumber & spring onion salad

Spinach & Vegetable Gyoza, hoisin dip, cucumber & spring onion salad VEGAN

Bread Selection with oil & balsamic vinegar GFA

MAIN COURSE

Roast Topside of Scottish Beef GFA

Roast Loin of Pork, sage & onion stuffing GFA

Roast Breast of Turkey, sage & onion stuffing, pig in blanket GFA

Trio of Meats (+£2.50 supplement)

Roasted Root Vegetable Vegan Wellington (VEGAN)

Kids Mini Roast (Beef / Pork / Turkey) GFA

Kids Nuggets or Sausages with Sunday trimmings

Above served with Yorkshire pudding, cauliflower cheese, fresh vegetables, parsnips, roast potatoes & gravy

Homemade Beef (OR ROASTED VEGETABLE) **Lasagne**, chips & mixed salad

Sweet Potato, Apricot & Cashew Tart, roast potatoes, mixed vegetables VEGAN

Homemade Chicken & Leek Cobbler, creamy mash, mixed vegetables

Wholetail Scampi, chips & mixed salad

Cajun Chicken & Bacon Caesar Salad

DESSERTS

Olde Cobbler Special Recipe Christmas Pudding, brandy sauce GFA VEGAN AVAILABLE

Baked Vanilla Cheesecake, mulled berries GFA

Chocolate & Sour Cherry Roulade GFA

Warm Chantilly Patisserie Apple Strudel, vanilla custard

Cheese Selection, grapes, celery, onion chutney, artisan biscuits GFA

Chocolate Orange Ice Cream Sundae GFA

Ice Cream Selection (1.95 per scoop)

Please ask for today's flavours

GFA / VEGAN AVAILABLE

Please notify a member of staff should you have any dietary requirements or allergies and we will be happy to help. *We ask that children remain seated in the restaurant.*

GFA = Gluten Free Available / GF = Gluten Free / (V) = Vegetarian