



≈ **TOM'S** ≈
DINING ROOMS



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Starters

Homemade vegetable broth served with wheaten bread (V*)
Poached pear & pomegranate salad with maple dressing (V) (GF)
Breadcrumbs brie with plum chutney
Prawn cocktail with wheaten bread (GF*)
Korean style bbq wings with a garlic mayo dip (GF)

Mains

Roast turkey & ham with all the trimmings (GF*)
Pan seared seabass with herb potatoes, caper & brown butter sauce (GF)
Chorizo & red pepper baked chicken (GF*)
Lentil & nut roast with all the trimmings (V) (GF*)
8oz rump steak, pepper sauce, grilled tomato, onion rings & chunky chips (GF*)+
Tom's creamy jerk chicken on a bed of Louisiana mash (GF)

All the above served with seasonal vegetables & potatoes except+

Desserts

Christmas pudding with brandy sauce and fresh cream
Mango & passion fruit cheesecake with ripple ice cream
Honeycomb & vanilla ice cream basket (GF*)
Chocolate fudge cake with vanilla ice cream & white chocolate sauce
Raspberry and frangipane tart, mango & raspberry ripple ice cream (V) (GF)

2 courses £23.95, 3 courses £ 29.95

Available every lunchtime we are open except Sundays.

(please note if we receive exceptional further increases to our costs we may have to increase the prices of our Christmas menu)

Food allergies & intolerances

When making your order, please speak to our staff about the ingredients in your meal.

Please be advised that food allergens are handled in the kitchen.

In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.

GF - made from non gluten products GF* - can be made with non gluten products

V - made from vegan products V* - can be made with vegan products

(however please note there are gluten products throughout the kitchen).