

FESTIVE LUNCH SET MENU

At The Apple Tree Kitchen

Two Courses for £27, Three Courses for £30

Wednesday to Saturday,

Available from 26th November to 20th December

Advance Booking and Pre-Order Required

APPETIZER

Roasted Carrot and Ginger Soup

Topped with a Savoury Seed Granola (*v, vgo, gfo*)

Classic Prawn Cocktail in Marie Rose Sauce

Served with Granary Bread and Farmhouse Butter (*gfo*)

**Ardennes Paté with Fig Relish and
Toasted Ledbury Loaf**

MAIN

Turkey, Bacon & Mushroom Fricassée

Served with Creamy Mashed Potatoes,
Maple Glazed Roast Carrots and Tenderstem Brocoli (*gfo*)

**Brown Butter Gnocchi with Roasted Butternut,
Wilted Spinach & Toasted Walnuts**

Topped with Parmesan Shavings and Rocket (*v, vgo*)

Pan Seared Seabass

In a Cranberry & Orange Glaze

Served with Baby Roast Potatoes & Roasted Winter Vegetable (*gfo*)

Cracking Christmas Chicken Burger

Lemon and Rosemary Marinated Chicken Thigh, topped with
Brie and Bacon, Served on a warmed Brioche bun with
Cranberry, Lettuce and Tomato, finished with a Pig in Blanket.
Served with Skinny Fries & Homemade Coleslaw

DESSERT

Classic Christmas Pudding

Served with Bennett's Farmhouse Brandy Butter Ice Cream (*v, gfo*)

Sticky Toffee Pudding

Served with Bennetts Farmhouse Vanilla Ice Cream (*v*)

Chocolate Orange Pavlova

Whipped Orange Mascarpone Cream, Chocolate Sauce,
Glazed Orange Slice and Dark Chocolate Curls (*v*)

Trio of Sorbets

Lemon, Orange and Raspberry from Bennetts
Farmhouse Ice Cream (*v, vg, gf*)

A £10pp deposit may be required at the point of booking.
Final Food orders are required one week in advance of your booking.
Whilst we will try our very best to avoid it, some details of our menu
may be subject to change.