

CHAMPNEYS

Festive Sunday Lunch

Served 1– 4pm

Adults: £24 one course | £32 two courses | £40 three courses

Children aged 12 and under: £12 one course / £16 two courses / £20 three courses

STARTERS**Soup du Jour with Warm Bread**Sweetcorn purée chorizo and
chorizo crumb **VG****Smoked Mackerel Rillettes**

Toasted croûtes with lemon

Caprese Salad

Heirloom tomato

MAIN COURSE

Roast Beef with Seasonal GreensThyme roast potatoes, Yorkshire pudding and
a red wine jus**Roast Turkey with all the Trimmings**Thyme roast potatoes, Yorkshire pudding
and a red wine jus**Roast Sweet Potato Wellington**Carrot and swede mash, thyme roast
potatoes, vegan gravy **VG****Market Fish of the Day**New potatoes & lemon and caper butter
sauce

Sides £5 each: Honey glazed carrots **V GF** | Seasonal greens **V GF** |
Pigs in blankets | Cauliflower cheese **V** | Maple parsnips **V GF**

DESSERT

Warm Chocolate BrownieVanilla Ice Cream **V****Knickerbocker Glory Sundae**Chocolate wafer **V****Vanilla Crème Brûlée**Scottish Shortbread **V****Classic Cheese Board**Celery, grapes, crackers and chutney **V**
(+£5 supplement)

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal. We proudly serve seafood certified by MSC (and where applicable, ASC/BAP), sourced from responsibly managed, traceable fisheries and farms that protect ocean health.