

**FESTIVE LUNCH MENU**

The following prices are applicable to Lunch service only. Lunch is served between 12pm with last orders at 3pm.

2 Courses £19.50 per person
3 Courses £25.50 per person

ADD

Cheese Course £8.00 per person

A cheese course can replace a dessert for a £2 supplement per person.

Terms & Conditions

A non-refundable deposit of £10 per person is required at the time of booking. A payment link will be sent by email. Payments cannot be made over the phone.

A meal pre-order will be required two weeks prior to your reservation date. We will supply you with an order form along with the finalised menu.

Any changes or cancellations less than one week prior to the event a charge will be made equal to the two-course menu price.

Should you need to increase numbers please contact us on 01633 449948 or email hello@nichehospitalitygroup.com. We guarantee a response within 48hrs.

Dietary requirements and food allergies can be advised on the pre-order. For any Vegan or special requests please contact us again by email or telephone.

TO START

Butternut Squash & Chilli Soup (v)
Italian cheese croutons

Crispy Devilled Whitebait
Sauce tartare, fresh lemon

Beetroot & Goat's Cheese Salad (v)
Walnuts, Merlot vinegar

Classic Prawn Cocktail
Sauce Marie Rose, brown bread and butter

Finest Scottish Quality Smoked Salmon
Properly garnished with capers, lemon,
brown bread and butter

Crispy Chicken Wings
Sixteen Sticky Sweet Spicy Sauce

MAINS

Crab Ravioli with Prawns
Asparagus | Creamy Sauce

Moules Mariniere
Garlic | White Wine | Cream | French Fries

Macaroni Cheese (v)
Comté cheese | Herbs | Garlic

Pork Belly
Cider & Apple Sauce served with Potato Dauphinoise

Welsh Lamb Shank
Minted Red Wine Jus served with Mashed Potato

Rump 8oz
packed full of flavour, a lean juicy steak

All steaks are served with French fries, roasted tomato, shallot & peppercorn sauce.

All steaks are served Medium or Well Done on request. We cannot offer any other preferences.

We also recommend all steaks be cooked medium or above. We will not serve steaks to a Blue preference due to EHO guidelines.

DESSERT

Cheesecake of the Day
Jaffa Cake
Steamed Chocolate Pudding
Chocolate Brownie
Christmas Pudding
Meringue with Seasonal Fruits & Berries

CHEESE

International Cheese Board 8.95
Artisan Biscuits | Grapes | Chutney

STEAK COOKING PREFERENCES

How do you have your steak? We all like our steak cooked differently, whether that's rare and juicy or the tougher texture of well done. We've outlined how to cook the perfect steak and achieve the different stages of steak doneness.

BLUE. Seared on the outside, completely red on the inside, cold. ...

RARE. Seared on the outside, 75% red on the inside, cold centre. ...

MEDIUM TO RARE. Seared on the outside, 50% red on the inside, warm centre, firmer. ...

MEDIUM. Seared on the outside, 25% pink showing, firm. ...

MEDIUM TO WELL DONE. ...

WELL DONE.

We love wheat, gluten, mustard, eggs, nuts and all kind of allergens. If you don't or have any queries about any ingredients in our dishes or the products on our menu, please ask a member of staff for further details.

OUR WINE Red is not just a minor supporting act when it comes to steak but a partner of equal standing. Bold, powerful, structured and elegant. Our fruit forward wines bring out the very best in our locally sourced Blackgate and British Beef.

OUR BEEF We are and always will be serious about beef. Ours come from traditional cattle and dry aged for between 28 to 30 days and completely traceable from farm to fork.