

NINETEEN

Sunday Lunch

STARTERS

ROAST CELERIAC & APPLE SOUP (VG)

Served with truffle oil and hazelnut crumb

CRISPY FRIED PRAWNS

Sweet chilli dip

ANTI PASTI

Cured meats, smoked cheese, olives, pickles, bread

WHIPPED GOATS CHEESE (V)

Honey roasted beetroot, poached pear, toasted pine nuts

MAIN COURSES

OVERNIGHT ROASTED TOPSIDE OF BEEF

Yorkshire pudding, horseradish sauce

ROAST TURKEY

Apricot & chestnut stuffing, pigs in blanket, Yorkshire pudding & cranberry sauce

(V) SWEET POTATO, CHESTNUT & CRANBERRY LOAF

Vegan gravy & Yorkshire pudding

KIDS ROAST | £9.5

Served with accompaniments & Yorkshire pudding

All roasts are served with family style sage roasted potatoes, cauliflower cheese, honey roasted carrots, parsnips & rosemary, buttered sprouts, spiced braised red cabbage & gravy

DESSERTS

BISCOFF CHEESECAKE

Butterscotch sauce

FESTIVE ETON MESS

Crushed meringue, baileys cream, crumbled Christmas pudding

CHERRY BAKEWELL BLONDIE

Amarena cherry ice cream

STICKY TOFFEE PUDDING

Rum & raisin ice cream

2 COURSE £25 | 3 COURSES £30

(V) Vegetarian, (VG) Vegan. Please let us know of any allergies, intolerances or dietary requirements before making your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens. Detailed information on allergens on all our menu items can be provided on request.