



CHRISTMAS LUNCH

At Parker's Garden Centre

Two Courses
£17.95

Three Courses
£21.95

Available 1st - 23rd December, Mon-Fri only. Booking required. £5 non-refundable deposit.
Some dishes may contain nuts - please ask a member of staff for details.

STARTERS

Homemade Soup of the Day (v)

Freshly prepared by our chefs, served with bread & butter

Caesar Salad

Chicken, bacon and lettuce tossed in a Caesar dressing topped with crunchy garlic croutons

Garlic Mushrooms (v)

Pan fried mushrooms in a creamy white wine, garlic & chive sauce served on toasted ciabatta bread

Please see reverse.



MAINS

All mains are served with carrot & swede mash, roast potatoes, boiled potatoes, buttered sprouts and red cabbage braised in mulled wine.

Traditional Christmas Fayre

Home-cooked, tender turkey breast served with sage & onion stuffing, chipolata sausage wrapped in bacon, rich roast gravy and cranberry sauce

Braised Beef in Red Wine

Tender braised beef with onions and mushrooms in a rich, red wine sauce

Baked Haddock Fillet

Served on a bed of sautéed leeks, coated with a creamy white wine sauce and topped with breadcrumbs

Homemade Vegetarian Butternut Squash Bake (v)

Roasted butternut squash, red onion & peppers in a rich tomato and basil sauce – topped with a bread herb crumble

DESSERT

Traditional Christmas Pudding

Served with rich brandy sauce

Homemade Treacle Tart

Served with whipped cream

Cheese Board

Selection of cheese and biscuits served with celery & butter