WED 18 NOVEMBER – FRI 8 JANUARY

The Festive Lunch Offer

FOR TABLES OF NINE OR FEWER

CALL 01228 210240 **EMAIL** pennyblue@thehalston.com

£24 PER GUEST
TWO COURSES
Starter & main, or main & dessert.

SERVED
12pm – 4pm
TUESDAY TO FRIDAY

MAKE IT A PROPER LUNCH

BOTTER PROSECCO 125ML	**7.50**
TAITTINGER BRUT RÉSERVE 125ML	**15.50**
MULLED RED WINE	**7.50**
FESTIVE COCKTAILS SEE DRINKS MENU	**12.00**
TEA OR NESPRESSO COFFEE & FESTIVE FUDGE	**4.50**

All at our usual menu prices. Alcohol-free bottles and 0% cocktails are on the drinks menu.

WHEN WE SERVE IT Tuesday to Friday, 12pm to 4pm. Not New Year's Eve. Closed Christmas Day.

BEFORE YOU ORDER One choice per guest per course, no substitutions. Tell us about allergies and dietary needs as you order — our kitchens handle the main allergens.

Ten or more? Larger groups dine from our Festive Party Package instead, pre-ordered in advance — ask us for details. Prices include VAT.

THE FESTIVE LUNCH · £24 · TWO COURSES

The Menu

STARTERS — ONE CHOICE

SOUP OF THE DAY V
Freshly made each morning, with sourdough bread. Please ask your server.

SALMON & CHIVE PÂTÉ
Toasted sourdough fingers, pickled cucumber & lemon.

GOATS CHEESE & ROAST FIG V
Whipped, with cranberry chutney, toasted pecans & sourdough fingers.

MAINS — ONE CHOICE

FESTIVE TURKEY & STUFFING PLATE
Sliced turkey and apricot & sage stuffing in a giant Yorkshire pudding, a pig in blanket, mashed potato, winter greens & gravy.

PICANHA STEAK FRITES
Fries, watercress & a shallot and thyme butter.

FISH GOUJONS
Beer battered haddock goujons, triple cooked chips, crushed peas & tartare sauce.

ROAST BUTTERNUT SQUASH SALAD V · VE
Cranberry, toasted pecans, spiced quinoa, winter greens & an apple cider honey mustard dressing.

DESSERTS — ONE CHOICE

EGGNOG CRÈME BRÛLÉE V
With parkin biscuits.

BLACK FOREST MOUSSE V · VE · GF
Chocolate mousse, coconut chantilly, toasted coconut & chocolate shavings.

STICKY TOFFEE PUDDING V
Butterscotch sauce & Lakes Double Jersey ice cream.

LOCAL CHEESE & BISCUITS V
Crackers, local chutney, butter and apple & ginger jelly.
+ £5 per guest

ALLERGIES V Vegetarian · VE Vegan · GF Gluten free. Please tell your server about any allergies or dietary needs when you order.