



Joshua Tree Festive Lunch Menu 2026

Homemade vegetable soup of the moment with croutons. V, VEA, GFA

Chicken liver pâté, local chutney & toasted ciabatta.

Baked Goat's Cheese with a walnut crust, beetroot & apple salad. V,GF

Smoked mackerel, potato & rocket salad w/ grain mustard dressing.

Roast Breast of Turkey, cranberry & chestnut stuffing, chipolata & bacon, roast potatoes & rich roast gravy.

Grilled fillet of Seabream, courgettes Provençale, parsley potatoes & salsa verde. GF

Grilled Pork loin steak, Rosemary Roast Potatoes, mustard & mushroom cream sauce.

Baked squash & chestnut tartlet with cranberry, Spinach & feta cheese, Provençal vegetables, new potatoes, tomato & herb Sauce. V

All served with mixed seasonal vegetables.

Traditional Christmas Pudding with Brandy sauce.

Meringue nest, rosewater cream, compote of red berries & lemon curd.

Apple & Almond Slice, salted caramel sauce, Vanilla Ice cream.

Warm chocolate brownie, chocolate ice cream & coco sauce.

Tea, filter coffee & mince pie.

3 courses £32.00 per person

2 courses £27.00 per person

Main only £22.00

Special dietary requirements can be catered for please call to discuss, we are happy to help.

A £10 non- refundable deposit per person is required on booking and all pre orders must be received 10 days prior to your party booking or it may result in the cancellation of your booking at our discretion. Any no shows will be charged in full. On the day of your booking 1 bill 1 payment is preferred.

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