



STARTERS

HALLOUMI & BLACK PUDDING STACK cashew nut powder, dijon sauce

MOROCCAN SPICED
BUTTERNUT SQUASH SALAD

lentils, quinoa, Jerusalem artichoke

THAI KING PRAWN & HADDOCK FISH CAKE chipotle & lime mayo, rocket

SWEET POTATO, RED PEPPER & COCONUT SOUPsage oil, sourdough, plant butter

MAINS

ROAST TURKEY

turkey breast, duck fat roasties, mashed potato, chestnut, sage & leek stuffing

CELERIAC + CHESTNUT RISOTTO

spinach, walnut pesto, crispy onions

CRISPY DUCK LEG

bubble & squeak mashed potato, confit shallot, orange & port sauce

BAKED COD FILLET

dauphinoise potato, hazelnut crumb, lentils & bacon, parmesan broth

DESSERTS

CHRISTMAS PUDDING

brandy sauce, red currant gel, rum & raisin ice cream

BLOOD ORANGE & CINNAMON CRÈME BRÛLÉE shortbread biscuit

STICKY TOFFEE PUDDING

caramel sauce, clotted cream ice cream

SPICED PLUM & PEAR CRUMBLE (vanilla ice cream

2-COURSES £24 || 3-COURSES £28

ALL FESTIVE MEALS MUST BE BOOKED IN ADVANCE WITH A £10 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED TO CONFIRM EACH TABLE. PRE-ORDERS FROM THE ENTIRE GROUP ARE REQUIRED 2 MONTHS PRIOR TO DINING WITH US.

PLEASE EMAIL MANAGER@THESUNHOTELANDBAR.CO.UK TO BOOK. AVAILABLE FOR PRE-BOOKING FOR 5 - 30 PEOPLE FROM 30TH NOVEMBER 2023. CHRISTMAS MENU IS **NOT AVAILABLE ON SATURDAYS** AND SEATING TIMES ARE LIMITED ON FRIDAYS.



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If you suffer from any food allergies or intolerances and need more information about the ingredients we use, please speak to a member of staff. We need to know about food allergies even if they do not seem relevant to the dish you choose.

*Vegan