



Christmas at THE DAFFODIL LUNCH MENU

(Served 12 - 2.30pm)

STARTERS

ROAST PARSNIP
& ROSEMARY SOUP
parmesan croutons (D, G)

SMOKED SALMON &
BROCCOLI CROQUETTES
lemon and dill mayonnaise (F, E, G, SD)

PEAR, BACON
& WALNUT SALAD
*baby spinach, creamy stilton
dressing (D, SD)*



MAINS

ROAST FREE RANGE TURKEY
*sage & onion stuffing, traditional
trimmings (SD, G, D, E)*

PAN FRIED FILLET OF COD
*creamy mash, spinach, garlic
& caper butter (F, D, SD, GR)*

VEGETABLE, MIXED BEAN &
COCONUT CURRY
steamed basmati rice (V, VG)

P U D D I N G S

CHRISTMAS PUDDING
brandy & orange custard (G, SD, N, E, D)

CHRISTMAS ETON MESS
cranberry, chestnut & meringue (V, N, E, D)

£17.50pp for TWO COURSES // £21.95 for THREE COURSES

Please email eat@thedaffodil.com or call 01242 700055 with your booking. You can also make an appointment to drop by in person. When making your booking, a NON-REFUNDABLE DEPOSIT of £10.00 per head is required. Payment is to be made by credit/debit card. Please do not post any cash, as we are unable to accept any responsibility for this. Cash is acceptable if you bring it in person to us. The balance of the payment should be paid in full, at least 21 days before the date of your booking. NB: The balance of the payment will only be refunded if notification of cancellation is received at least 48 hours before the booking time and date. Please be aware that the price includes a 10% service charge.

Now this boring formal bit is finished, lets enjoy a great time at The Daffodil and have a Happy Christmas!

ALLERGEN KEY

(c) Crustaceans (ce) Celery (d) Dairy (e) Eggs (f) Fish (p) Peanuts (g) Gluten (l) Lupin
(n) Nuts (mo) Molluscs (mu) Mustard (s) Soya (sd) Sulphur Dioxide
(se) Sesame Seeds (v) Vegetarian (vg) Vegan (gr) Garlic