

### FESTIVE LUNCH SPECIAL

MONDAY - SATURDAY 11.30AM - 4.30PM 2 COURSE £16.95 | 3 COURSE £20.95 PRICES SHOWN ARE PER PERSON

# STARTERS

#### **Chicken Liver Pate**

Flavoured with brandy port, served with garlic ciabatta & chutney

#### **Tudor Soup of the Day**

Served with crusty roll

#### **Crispy Tempura**

Chicken or halloumi (V) served with crisp salad & sweet thai chilli sauce

#### **Baked Mushroom (V)**

Cheese, garlic, white wine, cream & garlic ciabatta

### MAINS

#### **Traditional Roast Turkey Breast (£4 supplement)**

Sage & onion stuffing, pigs in blankets, roast/creamed potatoes, vegetables, cranberry sauce & turkey jus

#### Fish & Chips

Fresh sole in homemade breadcrumbs, peas, tartar sauce & a wedge of lemon

### Overnight Braised Featherblade of Scotch Beef (£1 Supplement)

Creamed potatoes, vegetables, peppercorn sauce

#### **Macaroni Cheese (V)**

Three cheese macaroni, gruyere, cheddar, parmesan, fries & salad

#### **Steak & Link Pie**

Prime beef & Picken's links with puff pastry top, mash & veg

#### **Pepper Chicken**

Breast of chicken, peppercorn sauce, fries & salad

#### **Lambs Liver & Bacon**

Pan fried lambs liver, creamed potatoes, smoked bacon, fried onions & gravy

#### **Tudor Beef Lasagne**

Parmesan & tomato sauce glaze, fries & salad

### DESSERTS

#### **Traditional Christmas Pudding**

Brandy sauce, frosted berries

#### **Chocolate Fudge Cake**

Warm chocolate fudge cake, served with pouring cream

#### **Syrup Sponge**

Sticky golden syrup sponge, served with custard

#### **Duo of Vanilla Ice Cream**

Drizzled with raspberry sauce

#### **Apple Crumble**

Served with custard

PLEASE SEE SERVER FOR FOOD ALLERGENS & INTOLERANCES



Served 11:30am to close

# JO START

Chicken Liver Pate

garlic ciabatta

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Chef's Homemade Soup of the Day Served with crusty bread & butter	£5.95
Crispy Tempura Chicken Halloumi Cheese King Prawn Served with sweet Thai chilli sauce	Start Main £7.45 £15.95 £7.00 £13.95 £9.25 £18.95
<b>Goats Cheese</b> Toasted goats cheese, beetroot chutney & bals	<b>£7.45</b> samic salad
Garlic & Chilli King Prawns White wine, chilli, butter & parsley	£9.25
Korean Fried chicken Chicken thighs marinated in Korean spices, Coated in crispy batter, spicy Yum Yum sauce	£8.45
Prawn & Pear Cocktail Pear poached in Grenadine, prawn marie rose & brown bread	£9.25
Melon Fresh fruit & mango coulis	£7.45
Haggis, Neeps & Tatties Peppercorn sauce	Start Main <b>£6.95 £13.95</b>
Baked Mushrooms Cheese, garlic, white wine, garlic ciabatta	£7.25
Smoked Haddock Gratin Seared smoked haddock ,light cheese glaze, c	<b>£9.25 £16.95</b> rusty bread

Flavoured with brandy & port, plum & apple chutney

£7.45

# All served fully garnished

#### Traditional Roast Turkey Breast £17.95

Sage & onion stuffing, pigs in blankets, roast/creamed potatoes, vegetables, cranberry sauce & turkey jus

Fish & Chips £15.95
Fresh fillets of sole, homemade breadcrumbs, fries, peas, tartar sauce & lemon wedge

Three Cheese Macaroni
Cheddar, Gruyère & parmesan crust, fries & salad

Spicy Cajun Chicken, Red Pepper & Red Onion
Penne Pasta OR Cajun Tortilla
Served with garlic ciabatta or fries

Tudor Burger £13.95

Brioche bun, cheddar, smoked streaky bacon, caramalied onions, salad, fries, burger relish

Swiss Chicken £16.95

Breast of chicken, mushrooms, Gruyère cheese, white wine

**Tudor Beef Lasagne** £14.95
Parmesan & tomato sauce glaze, fries & salad

Tudor Beef Steak Pie £15.95
Pickens of Ayr prime beef & gravy, topped

with puff pastry lid

Pan Fried Lamb Cutlets

Redcurrant or mint sauce

£24.95

Breaded Scampi

Crisp house salad & fries

£13.95

Overnight Braised Featherblade of Scotch Beef £17.95
Braised red cabbage, gratin potato & brandy & pepper sauce

Roast Breast of Gressingham Duck
Gratin potato, braised red cabbage,
port & red wine reduction

Lambs Liver & Bacon
Creamed potato, smoked bacon, fried onions
& red wine jus

Pan Fried Fillet of Salmon & Atlantic Prawns £17.95
With a light cheese glaze

Escalope of Pork Fillet £15.95
Coated in homemade breadcrumbs, bacon,

leek & cheese glaze

in puff pastry & peppercorn sauce

Tudor Mixed Grill

4oz sirloin steak, lamb cutlet, liver, 2 bacon, links,

tomato, mushrooms, fried egg & onion rings

Chick Pea, Sweet Potato & Spinach (Ve) £13.95

**Tudor Beef Wellington**Petit 4oz Fillet Steak topped with haggis wrapped

Homemade Curries Served with Basmati rice & garlic naan bread Chicken £15.95 | King Prawn £18.95

### SUNDAY ROAST (Sunday Only)

28 Day, Dry-aged, Roast Sirloin of Beef
OR Roast Turkey

£19.95 £17.95

Both served with creamed / roast potatoes, homemade Yorkshire pudding, a selection of veg & beef gravy

### SIZZLING DISHES

8oz Fillet 8oz Sirloin

£33.95 £28.95

All our streaks are 28 day, dry aged for tenderness and are served with mushrooms, tomato, onion rings & fries with a choice of red wine jus, brandy peppercorn or swiss cheese sauce.

Peppered Chicken Sizzler

£15.95

Breast of chicken on a sizzling platter with peppercorn sauce, served with tomato, mushrooms & onions

Sizzling Fajitas

Chicken Vegetable £16.95 £15.95

King Prawns

£15.95 £18.95

Flour tortillas, tomato salsa, guacamole, mixed cheese & sour cream

## DESSERTS

Traditional Christmas Pudding £6.95
Brandy sauce, frosted berries

Sticky Toffee Pudding

With toffee sauce & banana ice cream

£7.95

Cheesecake of the Day

£7.95

Served with vanilla ice cream

Warm Chocolate Fudge Cake

£7.25

Hot chocolate Fudge Cake

Hot chocolate sauce & vanilla ice cream

WELL

The Coo Shed Fresh Fruit Pavlova

£ 7.95

Meringue served with vanilla ice cream, fresh seasonal fruit & fruit coulis

The Coo Shed Lemon Meringue OR Banofee £ 7.95
Vanilla ice cream

Golden Syrup Sponge £7.25

Served with custard

Spiced Cinnamon & Apple Crumb

Served with custard or vanilla ice cream

Coo Shed Chocolate OR Old School Sponge £6.45
Served with custard