



## **Welcome to, Stretton & The Jackson Stops, Happy Christmas !!**

Lunch Menu, 2 courses **£15.95**, 3 courses **£19.95**

All our food is freshly cooked to order, if ordering main course only  
please allow 20-25 minutes

*Thank you for your patience, Rob*

### **Starters £5.95**

Freshly prepared roast red pepper & tomato soup green herb salsa, croutons.

Trio of seasonal melon pearls, set in elderflower jelly, gin & pink grapefruit sorbet.

Oak smoked salmon, avocado & horseradish mousse, deep fried capers

Warmed goats cheese saladette, sherry glazed figs, beetroot puree, honeyed walnuts.

Prawn and crayfish timbale, lemon & dill mayonnaise, rocket & endive salad.

Chicken liver parfait, red onion & cranberry relish, granary toast.

Buttered spinach, poached free range egg, hollandaise, Rutland rapeseed oil

Smoked Haddock, lobster & brown shrimp fishcake, pickled cucumber, pea puree

### **Main Courses £10.95**

Roast local Tilton turkey, wild boar, sage & apricot seasoning, Grasmere chipolata

Pan fried fillet of seabass, peashoot, leek & dill risotto, Champagne veloute

Beef & venison pie simmered with port & red wine, handcut chips, creamed peas

Pan fried chicken supreme, melted Stilton, bacon crackling, fondant potato, red wine jus

Stuffed belly of Grasmere pork, sausage, apple mash, red wine jus

Grainstore 1050 ale battered Grimsby haddock, handcut chips, creamed peas

Handmade leek & Emmental tortelloni, trivet of buttered greens parmesan

Pithivier of wild mushrooms, hazelnuts, cranberry & brie, butter roasts, red wine jus

Ploughmans lunch ; Cheddar, Stilton, home roast ham, salad, bread & pickles

21 day matured steaks available, priced separately, please ask for details

Side orders; fresh vegetable selection **£2.95**, Hand cut chips **£3.45**, Dressed salad **£3.45**



### **Desserts - all £5.95**

Plum, gooseberry & rhubarb panna cotta, blackcurrant sorbet, ginger crumb

Sticky toffee pudding, caramel ice cream, butterscotch sauce

Crème brulee, rum laced black cherry meringue, biscotti

Poached spiced pear, winter fruit compote, honey & cinnamon ice cream

Trio of chocolate, warm brownie, white chocolate panna cotta, double chocolate ice cream

Vanilla ice cream sundae, toasted almonds, amaretto biscuit, Disaronno caramel

Matured Victorian recipe Christmas pudding, mincemeat compote, cognac & vanilla sauce

Slate of fine cheeses, biscuits, celery, grapes & homemade chutney

Full range of Illy barista coffees, Twinings fine teas, liqueurs and dessert wines available

Please let us know if you have any food allergies or dietary requirements.

We don't classify individual dishes as they can often be modified to suit specific requirements.

*We are happy to help!*

