



CHRISTMAS LUNCH MENU 2021

3 courses £32.00pp 2 Courses £26.00

Complimentary bread

Starters

Potato & leek soup/crispy leek/gruyere crostini/chives (V)

Breaded Brie/pear & walnut salad/cranberry sauce (V)

Smoked mackerel pate/garlic & olive oil bruschetta/pickled kohlrabi/plum chutney

Black pepper roasted beef carpaccio/rocket/shaved Grana Padano/lemon herb dressing (GF)

Sweet potato rosti/cranberry, apple & kale salad/avocado (Vegan/GF)

Mains

Traditional roast turkey dinner/goose fat roast potatoes/honey carrot & parsnip/sautéed Brussel sprouts/stuffing/jus gras

Pan roast duck breast/potato fondant/turnip purée/roast baby carrots/port & cherry jus (GF)

Pan fried sea bass/creamed cabbage/baby potatoes/white wine & dill veloute

Roasted cauliflower steak/smoked cauliflower puree/ fine green beans /chimichurri / sultana & pine nut salsa / triple cooked chips (Vegan)

Desserts

Warm chocolate brownie/caramelised apple/apple sorbet/hazelnut (GF)

Baked camembert/compressed pear/cranberry & pistachio all spice syrup/rosemary tuille

Warm Christmas pudding/ homemade anglaise / vanilla ice cream / brandy snap (v)

Festive Baileys Affogato/espresso/biscotti/vanilla ice cream/Baileys (GF available)

Vegan sticky toffee pudding/caramelised pear/vegan ice cream/ginger biscuit crumb (Vegan)

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, gluten, lactose you are invited to ask one of our servers for assistance when selecting menu items. (V = Vegetarian, Veg = Vegan, GF = Gluten Free)

Note: A service charge of 10% will be levied on all tables.