

Festive Lunch Set Menu

2-courses: £25 p/p

3-courses: £30 p/p

Starters

Salad of celeriac & roasted Jerusalem artichokes, mushroom & hazelnut pesto, celeriac & truffle mousse (v)

Gin cured salmon with avocado, pickled cucumber, salmon caviar

Pressed terrine of confit chicken, leeks and shitake mushrooms with potato, capers & mustard

Cream of butternut soup with spiced toasted pumpkin seeds, Parmesan and pumpkin seed oil (v)

Mains

Roast Bronze turkey, dauphinoise potatoes, sprouts, caramelised parsnips, pigs in blankets, cranberry chutney & turkey jus

Slow cooked belly of pork, crushed carrot and swede, potato fondant, sprout leaves & pork jus

Spiced roasted cauliflower, cauliflower quinoa, tea soaked sultanas, hummus, aubergine compote (v)

Seared fillet of cod, warm "tartar" sauce, spinach and new potatoes

Sweets

Spiced prune and frangipane tart, toasted almonds, marmalade & clotted cream ice cream

Bitter chocolate marquis, mascarpone ice cream, scorched marzipan & pear compote

Warm Christmas pudding with brandy custard

Baileys crème brulee, with coffee ice cream & a cocoa nib tuille

(v) Vegetarian. A discretionary 10% service charge is added to all bills.
Allergen Advice: Please inform a member of the team of any allergies or dietary requirements.

