

# 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.

