

CHRISTMAS LUNCH MENU

2 courses £28.50

3 courses £32.50

STARTERS

CELERIAC AND APPLE VELOUTÉ | SERVED WITH SAGE OIL & TOASTED HAZELNUTS (VG)

CONFIT DUCK & ORANGE PARFAIT | SPICED ORANGE CHUTNEY AND TOASTED SOURDOUGH

WILD MUSHROOM AND CHESTNUT ARANCINI | TRUFFLE MAYO AND CRISPY SAGE (GF)

MAINS

ALL DISHES SERVED WITH SEASONAL VEGETABLES AND CRÉAMED BRUSSEL SPROUTS

TURKEY BALLOTINE | ROLLED IN CRISPY BACON, SAGE & ONION STUFFING, PIGS IN BLANKETS, ROAST POTATOES AND TRADITIONAL TURKEY SAUCE (GF)

CHARRED CAULIFLOWER STEAK | ROMESCO SAUCE, POMEGRANATE, CRISPY CHICKPEAS AND POMME PUREE (VEGAN) (GF)

BAKED SALMON | LEMON INFUSED POMME PUREE WITH PANCETTA, SAMPHIRE & PEA EMULSION (GF)

DESSERTS

MULLED WINE STICKY TOFFEE PUDDING | ORANGE ZEST SALTED CARAMEL SAUCE AND VANILLA ICE CREAM (GF)(V)

TRIO OF ICE CREAM | STRAWBERRY, VANILLA & CHOCOLATE ICE CREAM ON A BED OF MERINGUE WITH FRESH BERRIES & FRUIT COULIS (V) (GF)

CLASSIC CHRISTMAS PUDDING | BRANDY CUSTARD & RED CURRENTS (GF AVAILABLE ON REQUEST)(V)(GFA)