

PRE-CHRISTMAS LUNCH

MENU

1ST DECEMBER - 13TH DECEMBER

2 courses £28.50

3 courses £32.50

STARTERS

CELERIAC & APPLE VELOUTÉ

SAGE OIL & TOASTED HAZELNUTS (VG)

CONFIT DUCK & ORANGE PARFAIT

SPICED ORANGE CHUTNEY & TOASTED SOURDOUGH

WILD MUSHROOM & CHESTNUT ARANCINI

TRUFFLE MAYO & CRISPY SAGE (GF)

MAINS

ALL DISHES SERVED WITH SEASONAL VEGETABLES & CREAMED 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 (VG) (GF)

BAKED SALMON

LEMON INFUSED POMME PUREE WITH PANCETTA, SAMPHIRE & BEA EMULSION (GF)

DESSERTS

MULLED WINE STICKY TOFFEE PUDDING

ORANGE ZEST SALTED CARAMEL SAUCE & VANILLA ICE CREAM (GF)(V)

TRIO OF ICE CREAM

SERVED ON A BED OF MERINGUE WITH FRESH BERRIES & FRUIT COULIS (V) (GF)

CLASSIC CHRISTMAS PUDDING

BRANDY CUSTARD & RED CURRANTS (GFA)(V)