

Festive lunches menu

Choose 2 courses for 2 people

£29 with a drink

Starters

Curried lentil, parsnip & apple soup, lightly whipped cream (5)

Ham hock terrine, vegetable pickle (4, 8, 7)

Beetroot & goat's cheese salad, candied walnuts (5, 8, 11)

Grilled mackerel, fennel & orange salad (13)

Mains

Slow Roast turkey breast, sage and onion pork stuffing, thyme roasted potatoes, glazed carrots and parsnip, seasonal greens, turkey gravy.

(1) Gluten free version available

Pan seared salmon, braised peas, charred gem lettuce, sauté potatoes, white wine sauce.
(5, 13)

Homemade potato gnocchi, spinach, roasted butternut squash, cream, parmesan, truffle oil.
(1, 5, 6)

Dessert

Classic Christmas pudding, brandy-soaked red current, brandy butter sauce.
(1, 5, 6)

White chocolate crème brûlée, winter fruit compote
(5, 6)

Apple tatin, vanilla anglaise & toffee sauce
(1, 5, 6)

ALLERGEN KEY

**1 = Gluten | 2 = Soya | 3 = Lupin | 4 = Celery | 5 = Milk | 6 = Eggs | 7 = Sulphur Dioxide | 8 = Mustard
9 = Sesame | 10 = Peanuts | 11 = Nuts | 12 = Crustaceans | 13 = Fish | 14 = Molluscs**

V = VEGAN FREE | G = GLUTEN FREE