



CHRISTMAS LUNCH MENU

STARTERS

Carrot & Parsnip Soup

Sage Pesto | Parsnip Crisp

or

Cured Salmon

Dill Pickled Cucumber | Crème Fraiche | Capers | Sorrel

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MAINS

Garlic & Thyme Turkey

Chestnut Stuffing | Pigs in Blankets | Duck Fat Potatoes | Roast Parsnip | Madera Gravy

or

Seabass Fillet

Tarragon Croquette | Shiitake | Leek | Pea | Red Wine Velouté

or

Celeriac, Swede & Chestnut Wellington

Spiced Red Cabbage | Herb Mash | Shallot Gravy

or

Slow Cooked Beef Shin

Beef Dripping Potato | Roasted Carrot | Smoked Bacon Calvo Nero | Red Wine Gravy

(for the table – Almond Brussel Sprouts | Cranberry Sauce)



DESSERTS

Christmas Pudding

Brandy Sauce | Mulled Fruits Compote

or

Spiced Poached Pear

Chocolate Torte | Orange Mascarpone | Shortbread

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Mini Mince Pies

Cinnamon Sugar

2 Course £20

3 Course £24