



CHRISTMAS LUNCH MENU

STARTERS

Root Vegetable Soup

Root Vegetable Crisps | Sage | Seed Crumb

or

Cured Salmon

Dill | Cucumber | Crème Fraiche | Watercress | Capers

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MAINS

Garlic & Thyme Turkey

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

or

Sea Bream Fillet

Tarragon Mash | Mushroom | Leek | Red Wine Velouté

or

Celeriac & Spelt Risotto

Truffle Oil | Tender Stem Broccoli | Crispy Onion | Hazelnut

or

Slow Cooked Beef Shin

Beef Dripping Rosti | Roasted Carrot | Calvo Nero | Smoked Bacon | Red Wine Jus

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



DESSERTS

Christmas Pudding

Brandy Sauce | Mulled Fruits

or

Spiced Poached Pear

Chocolate Cremeux | Orange Mascarpone | Shortbread

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Mini Mince Pies

Cinnamon Sugar

2 Course £18.50

3 Course £22.50