

Festive Lunch

£30.00 PER PERSON FOR 2 COURSES
£35.00 PER PERSON FOR 3 COURSES

STARTERS

POTATO & LEEK SOUP, TOASTED SUNFLOWER SEEDS (VG)

PÂTÉ DE CAMPAGNE, COARSE PÂTÉ & GREEN PEPPERCORN, CELERIAC REMOULADE,
SOURDOUGH TOAST

MAINS

ROAST NORFOLK TURKEY, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT
VEGETABLES, BRUSSEL SPROUTS, PIGS IN BLANKET & TURKEY JUS (DF)

ROASTED WILD COD FILLET, DILL & SHALLOT POTATO CAKE, FINE BEANS, TENDERSTEM
BROCCOLI, SAUCE VIERGE (GF)

PORTOBELLO MUSHROOM WELLINGTON, SPINACH, RACLETTE CHEESE, CELERIAC PURÉE,
ROCKET PESTO (V | EF)

DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE (V | EF)

CHOCOLATE BLACK FOREST YULE LOG, CHANTILLY CREAM, CHOCOLATE STEM (V)

TREACLE TART & BITTER ORANGE WHIPPED CREAM (V)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE

