



**CHRISTMAS
LUNCH**

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3 COURSES

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FROM 12-4PM
MON-THURS £45
FRI-SUN £50

STARTERS

ROAST CHESTNUT SOUP

Bloomer bread, nutmeg,
chive, olive oil **V**

FAUX GRAS PARFAIT

Cashew parfait, brandy, shallot,
brioche, black garlic

CHICKEN LIVER & TRUFFLE

Fig chutney, toasted brioche,
watercress salad

BAKED MINI CAMEMBERT

Spiced honey, thyme,
charred sourdough



MAINS

OX CHEEK BOURGUIGNON

Ox cheek, slow cooked in red wine,
with carrots, pearl onions and
bacon lardons, pomme puree

PAN ROASTED HAKE FILLET

Lobster bisque, pomme puree, samphire

SQUASH, LENTIL AND ALMOND PITHIVIER

Celeriac puree, sage & pine
nut beurre noisette **V**

ROAST TURKEY ROULADE

Sage and onion stuffing, duck fat
roast potatoes, Brussels sprouts, pigs
in blankets, honey glazed carrots,
turkey jus & cranberry sauce.



DESSERTS

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream **V**

CHERRY & ALMOND CAKE

Crème fraiche, kirsch soaked cherries **V**

CHOCOLATE MOUSSE

Honeycomb, candied orange **V**

CHEESE SELECTION

Artisan crackers, grapes, chutney

V Vegetarian

VG Vegan

VGA Vegan Available