



FESTIVE LUNCH MENU

TWO COURSE: £29.95 | THREE COURSE: £34.95

TO START

Festive Chunky Vegetable Winter Broth with Homemade Bread

Chicken Liver Parfait, Toasted Brioche & Cherry Gel Puree

Sun Dried Tomato Tartare, Pickled Garden Vegetables & Herb Oil **v**

Mushroom Crostini with Caramelized Onions, Served on Sourdough Bread **v, vg**

MAIN COURSES

Butter Roasted Turkey, Seasonal Vegetables, Yorkshire Pudding with all the Trimmings

Braised Feather Blade Beef, Bourguignon Sauce with Pomme Puree, Yorkshire pudding & all the Trimmings

Poached Fillet of Salmon, Crushed New Potatoes, Braised Fennel & Tomato Salsa **gf**

Nut Roast, Seasonal Vegetables & all the Trimmings **v, vg**

SIDES all £4.50

Roasted Roots | Kale | Truffle Mash | Braised Red Cabbage | Shallot Pine Nut Salad

DESSERTS

Dessert of the Day

Sticky Toffee Christmas Pudding with Toffee Sauce

Triple Chocolate Brownie with Chocolate Sauce & Vanilla Ice Cream

Strawberry Cheesecake with Fruit Coulis & Whipped Cream

v vegetarian **vg** vegan **df** dairy free **gf** gluten free

If you have a food allergy, intolerance or coeliac disease - please speak to our team about the ingredients in your food and/or drink before you order.

Please note that a 12.5% discretionary gratuity charge will be added to your bill. If you would like the discretionary gratuity removed, please ask a member of our team.