

Festive Lunch Menu

FRIDAY | 12PM - 2.30PM

1 COURSE £17 - 2 COURSE £25 - 3 COURSE £32

APERITIF	Spiced Mulled Wine cinnamon, cloves, orange zest, brandy	8
	Sparkling Cranberry Spritz prosecco, grand marnier, cranberry	9
STARTERS	Soup of the Day (ve option) (gf option) warm bread, salted butter	
	King Prawn Cocktail (gf option) avocado, cucumber, baby gem lettuce, bloody mary sauce, bloomer bread	
	Goat's Cheese Fritter (v) roast fig, port reduction, candied walnuts, micro salad	
	Chicken Liver Parfait salted butter, herby salad, farmhouse chutney, sourdough	
MAINS	Roast Turkey cranberry, pork & sage stuffing, creamed & roast potatoes, honey roast parsnip, carrot & swede, buttered sprouts, turkey gravy	
	Beef Bourguignon mushrooms, baby onions, braised carrots, creamed potatoes, red wine sauce, winter greens	
	Sweet Potato & Red Pepper Moroccan Tagine (ve option) (gf option) roast vegetables & pomegranate cous cous, ras el hanout yogurt	
	Sea Bass Fillet & King Prawn Masala (gf) coconut, coriander & ginger jasmine rice, onion bhaji	
DESSERTS	Traditional Christmas Pudding (v) (gf) brandy custard	
	Lemon Torte (ve) (gf) fresh berries, lemon sorbet	
	Sticky Toffee Pudding & Cognac Toffee Sauce (v) vanilla ice cream	
	Panettone Chocolate Orange Bread & Butter Pudding (v) vanilla bean custard	
	Cheese Platter (v option) (gf option) harvey & brockless artisan cheeses, crackers, chutney, pickles, grapes	+2