

Festive LUNCH MENU

£32 for 2 courses, £39 for 3 courses

Bread rolls with whipped butter
Choice of our spring-well bottled still or sparkling water

STARTERS

Ham hock terrine, piccalilli gel, warm roll, fresh pickles
Tiger prawn, charred lettuce, Marie Rose, lemon gel, sourdough croûte
Celeriac velouté, sourdough, truffle and green peppercorn emulsion

MAINS

Roast turkey, pork and apricot stuffing, roast potatoes, braised red cabbage, pigs in blankets
Pan seared catch of the day, new potatoes, caviar beurre blanc, mussels, sea vegetables
Mushroom and squash pithivier, braised cabbage, roast potatoes, stuffing, traditional gravy

DESSERTS

Clove crème brûlée, milk chocolate, chestnut puree, sorrel
Christmas pudding, set brandy custard, ginger beurre noisette, honey tuile
Locally sourced cheeses, quince jelly, grape chutney, and artisan biscuits

Coffee and teas £4 per person