FESTIVE SET LUNCH *Menu*

TWO COURSES £31 , THREE COURSES £39

PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS OR ALLERGIES

STARTERS

Soup of the Day (V)(VGA)(GFA)
Homemade seasonal soup with warm artisan bread and butter
Allergens: Gluten (Varies daily – please ask for specific allergens)

Pork and Duck Liver Pate (GFA)
Served with a fig and honey chutney, toasted brioche and a side salad
Allergens: Gluten, Eggs, Sulphites, Milk, Mustard

Thai Fishcake
Served with asian slaw, sweet chili sauce, pickled cucumber and a lime wedge
Allergens: Fish, Eggs, Gluten, Soya, Sesame

Butternut Squash Arancini (V)
Served with sage aioli, and parmesan
Allergens: Milk, Gluten, Mustard

Bang Bang Cauliflower (VG)(GFA)
Cauliflower florets served with a plant based yoghurt and tahini dressing and a side salad
Allergens: Sesame, Gluten (fryer,) Soya, Mustard

MAINS

Roast Norfolk Turkey Breast (GFA)
With a sage and onion stuffing, chipolata sausage wrapped in smoked streaky bacon, roasted potatoes, honey glazed carrots and parsnips, buttered sprouts and a red wine and thyme jus
Allergens: Gluten, Sulphites, Milk

Braised Beef Featherblade (GF)
In red wine jus served with truffle mash potato, glazed carrots and pearl onions
Allergens: Glute, Sulphites, Milk

Wild Mushroom and Truffle Risotto (V)(VGA)(GF)
A rich, creamy risotto made with arborio rice, sauteed wild mushrooms slowly stirred with vegetable stock and finished with truffle oil, parmesan cheese and topped with fresh rocket
Allergens: Milk, Sulphites

Pan Fried Coley Supreme (GFA)
Rosemary new potatoes, crispy kale and lemon beurre blanc
Allergens: Milk, Gluten, Celery

Roasted Beetroot and Lentil Wellington (VG)
Served with parsnip puree, glazed baby carrots and red wine vegan jus
Allergens: Gluten, Sulphites

DESSERTS

Orange and Grand Marnier Crème Brûlée (GFA)
Served with candied orange peel and amaretti biscuits
Allergens: Milk, Eggs, Gluten

Sticky Toffee Pudding
Served with vanilla ice cream
Allergens: Milk, Eggs, Gluten

Traditional Christmas Pudding (GFA)(VGA)
Served with Crème Anglaise
Allergens: Gluten, Eggs, Milk, Nuts, Sulphites, Soya

Spiced Apple Crumble
Served with Crème Anglaise
Allergens: Milk, Gluten

Chocolate and Clementine Torte (GF)(VGA)
Served with Chantilly cream and macerated clementines
Allergens: Soya, Milk

Vegetarian = V, Vegetarian available = VA, Vegan =VG, Vegan available = VGA, Gluten Free = GF, Gluten free available = GFA. Please notify us in advance if you have any dietary intolerances or allergies we should be aware of. Due to our processes we CANNOT 100% guarantee allergen free ingredients or environment. We do our best to remove shot and bones from game & fish, there may however be a small possibility that some remain.