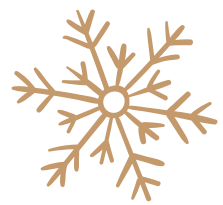


FESTIVE SET LUNCH

TWO COURSES £29, THREE COURSES £36



STARTERS

Cod Brandade Croquettes

Served with smoked paprika romesco sauce and a side salad

Allergens: Fish, Milk, Eggs, Gluten, Sulphites

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)

Duck and Pork Pate (GFA)

Served with a fig and honey chutney, toasted brioche and a side salad

Allergens: Gluten, Eggs, Sulphites

Mushroom and Chestnut Pate (V) (GFA)(VG)

With parsley shallots and cornichons salad and ciabatta crostini

Allergens: Gluten, Nuts, Sulphites, Mustard

Prawn Cocktail Salad (GF)

Juicy prawns tossed in a creamy tangy marie rose sauce, served on a bed of crisp lettuce and avocado, garnished with fresh dill, lemon and a touch of cayenne pepper

Allergens: Crustaceans, Eggs, Mustard, Milk

MAIN COURSES

Roast Norfolk Turkey Breast (GFA)

With a sage and onion stuffing, chipolata sausage wrapped in smoked streaky bacon, roasted potatoes, honey glazed carrots and a parsnip, buttered sprouts and a red wine and thyme jus

Allergens: Gluten, Sulphites, Milk

Beef Bourguignon (GF)

Served with creamed potatoes, roasted carrots and buttery broccoli

Allergens: Milk, Sulphites, Celery

Seabass Fillet (GF)

With sauteed potatoes, samphire and saffron velouté

Allergens: Fish, Milk, Celery, Sulphites

Chestnut Mushroom and Port Wellington (V)(VG)

Served with parsnip purée crispy kale and a red wine and port jus

Allergens: Gluten, Sulphites, Celery

Wild Mushroom and Truffle Risotto (V) (VGA)

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, Celery, Sulphites

DESSERTS

Lemon Berry Delice (GF) (VGA)

With Chantilly Cream and fruits

Allergens: Eggs, Milk, Soya, Sulphites

Clementine and Cardamon Crème Brûlée (GF)

Served with macerated clementines

Allergens: Milk, Eggs, Sulphites

Traditional Christmas Pudding (GFA) (VGA)

Served with Crème Anglaise

Allergens: Gluten, Eggs, Milk, Nuts, Sulphites, Soya

Fruits of the Forest Pavlova Garland (GF)

Allergens: Eggs, Milk, Sulphites

Chocolate and Clementine Torte (GF) (VGA)

Served with orange puree and Chantilly cream

Allergens: Milk, Soya, Sulphites



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.