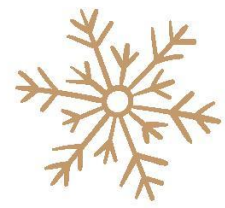


SAMPLE FESTIVE SET LUNCH
TWO COURSES £31, THREE COURSES £38



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, accompanied by ciabatta crostini
Allergens: Gluten, Nuts, Sulphites, Mustard

Prawn Cocktail Salad

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, Gluten

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 parsnips, 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 (GFA)

With sauteed potatoes, samphire and saffron velouté
Allergens: Fish, Milk, Gluten, 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.