



TWO COURSES £14 | THREE COURSES £17

FESTIVE LUNCH MENU

STARTERS

LEEK & POTATO SOUP

(VE, GF, DF)

CHICKEN LIVER & COGNAC PATE

herb crostini, plum & apple chutney

SALMON MOUSSE

cucumber herb crostini's & beetroot pickle

MAINS

SAGE & THYME SEASONED TURKEY BREAST

herb stuffing, chipolata bacon roll, seasonal vegetables, roast gravy

CIDER GLAZED PORK TENDERLOIN

herb stuffing, seasonal vegetables, roast gravy

CHAI SEEDED SALMON FILLET

stir fried vegetable julienne, honey & ginger reduction (GF)

STUFFED AUBERGINE GRATIN

cannellini bean, puy lentils, red pepper, coriander
(VE, V, DF, GF)

DUCK BREAST

gratin potatoes, sesame vegetables, rich plum sauce (GF)

DESSERTS

CLASSIC CHRISTMAS PUDDING

glazed oranges, brandy sauce (GF, V)

CHOCOLATE TART

berry compote, orange coulis (V)

VANILLA BEAN CHEESECAKE

salted caramel sauce, chocolate pencil (V)

