

FESTIVE LUNCH & DINNER MENU

Starters

WILD MUSHROOM VELOUTÉ

truffle oil, chive crème fraîche, sourdough croutons
(M,CE,GL) vegan or GF options available

CORN FED CHICKEN, HAM HOCK & PISTACHIO TERRINE

pickled and crispy shallots, spiced plum chutney
(SD,NU,MU)

HOT SMOKED SALMON CROQUETTE

dill & caper mayonnaise, watercress
(GL,E,M,FI,SD,MU)

Mains

STUFFED TURKEY BREAST

wrapped in serrano ham, roast potatoes, maple glazed
vegetables, brussel sprouts, turkey jus
(M,GL,SD,CE,MU) GF option available

ROAST FILLET OF COD

creamed artichokes, dill & caviar sauce, artichoke crisps
(FI,M,SD)

RAVIOLI WITH BUTTERNUT SQUASH

spinach & ricotta, butternut puree, toasted pine nuts, sage butter
(GL,EG,M,NU) vegan option available (gnocchi instead of ravioli)

Desserts

STICKY TOFFEE PUDDING

toffee sauce, gingerbread ice cream
(GL,EG,M)

BITTER CHOCOLATE & ORANGE DELICE

sea salt, Blood orange sorbet
(GL,EG,M,SO,NU)

BLACK FOREST & CHERRY CHEESECAKE

(GL,EG,M,SO)

please ask for our GF & vegan option

Please inform your server of any allergies or intolerances before placing your order. All produce is prepared in an area where allergens are present. Despite our best efforts, due to the nature of our kitchens we are unable to guarantee that our dishes are free from any allergen. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

(V) vegetarian | (VE) vegan | (GL) gluten | (M) milk | (N) nuts | (EG) egg | (CE) celery | (FI) fish | (SS) sesame |
(SD) sulphur dioxide | (MU) mustard | (SO) soya | (CR) crustaceans | (MO) molluscs