





FESTIVE LUNCH MENU

Chicken & Ham Hock Terrine
Tarragon mayonnaise, sour dough toast, endive lettuce,
honey & mustard dressing

Celeriac & Apple Soup ve v
White truffle cream, herb croutons, parsley

Fan of Honeydew Melon ve Blackberry compote

Prawn & Avocado Tian Mango chimichurri, lemon, rye bread crostini

Traditional Roast Turkey
Sage onion & cranberry stuffing, pigs in blanket, sherry & thyme jus

Roasted Topside of Beef Yorkshire pudding, rich red wine jus

Terrine of Roasted Vegetables Halloumi, crispy kale, red wine & silverskin onion jus

Roast potatoes, minted new potatoes, seasonal panache of vegetables, cauliflower cheese

Christmas Plum Pudding Brandy butter, custard

Milk Chocolate Blondie
White chocolate sauce, chocolate dipped strawberry

Vegan Plum Pudding Vanilla soya ice cream, physallis

Blackberry Pavlova Mixed berries, clotted cream

Coffee

2 courses £26 | 3 courses £30 per person