



## LOUNGE FESTIVE DINNER

£47 per person

### STARTERS

Cauliflower soup, four cheese tortellini, chive oil (V)

Salad of artichoke, truffle cream, chestnut mushrooms & walnuts (VG)

Smoked salmon, sauce Gribiche, micro herb salad

Braised rabbit pearl barely ragù, crispy shallots, watercress

### MAINS

Ribeye steak, horseradish mash, Whisky peppercorn sauce

Salmon fillet, pistachio crumb, parsnip, saffron butter sauce

Turkey & bacon paupiette, Brussel tops, chestnut jus

Truffled chestnut mushroom risotto, peas, chervil (VG)

### SIDES

£5 each

*French fries, Braised red cabbage*

### DESSERTS

Crème brûlée, chocolate chip cookie

Christmas pudding, vanilla ice cream, oat granola

Sticky toffee pudding, caramel sauce, clotted cream

Lincolnshire poachers cheddar cheese, quince, crackers

(VG) Vegan, (V) Vegetarian. Food allergies and intolerances must be notified before ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness Please speak to a manager or member of staff before ordering. Menu is subject to seasonal and market availabilities. Menu price includes VAT. Please note, a discretionary 12.5%. Service charge will be applied to your bill.