

FESTIVE LUNCH MENU

3 COURSES AND A GLASS OF BUBBLES £50

STARTERS

Curried Cauliflower soup, pickled cauliflower, coconut milk (VG)
Ham hock terrine, apricot & leek, whole grain mustard & honey
Mackerel rillette, dill cucumber, pink peppercorn, sourdough
Roasted whole Camembert, lingonberry compote, rosemary & garlic crostini

MAINS

Cornish Cod, black trumpet mushroom, butternut squash, parsnip puree
Norfolk Bronze turkey, chestnut sage stuffing, roast vegetables, cranberry sauce
Braised beef cheeks, roasted garlic mashed potato, horseradish, crispy shallots
Potato gnocchi, butternut squash, carrot, hazelnut & sage (VG)

DESSERTS

Vanilla cheesecake, wild blueberry jelly (V)
Coconut panna cotta, passion fruit, coconut crumb (VG)
Christmas log, Griottine cherries (V)
Bread & butter pudding, ginger, custard, poached pear

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% discretionary service charge will be added to your bill. Prices include VAT.