



WARDOUR <sup>ST</sup>  
LOUNGE

## FESTIVE MENU

3 COURSES AND A GLASS OF BUBBLES  
LUNCH £45 / DINNER £65

Available from 13<sup>th</sup> November to 16<sup>th</sup> December

### STARTERS

Curried Cauliflower soup, pickled cauliflower, coconut milk VG 407 kcal

Ham hock terrine, apricot & leek, whole grain mustard & honey 875 kcal

Mackerel rillette, dill cucumber, pink peppercorn, sourdough 613 kcal

Roasted whole Camembert, lingonberry compote, rosemary & garlic crostini 627 kcal

### MAINS

Cornish Cod, black trumpet mushroom, butternut squash, parsnip puree 508 kcal

Norfolk Bronze turkey, chestnut sage stuffing, roast vegetables, cranberry sauce 716 kcal

Braised beef cheeks, roasted garlic mashed potato, horseradish, crispy shallots 898 kcal

Potato gnocchi, butternut squash, carrot, hazelnut & sage VG 834 kcal

### DESSERTS

Vanilla cheesecake, wild blueberry jelly V 526 kcal

Coconut panna cotta, passion fruit, coconut crumb VG 475 kcal

Christmas log, Griottine cherries V 611 kcal

Gingerbread & butter pudding, custard, poached pear 611 kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

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

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