

CHRISTMAS LUNCH MENU

3 courses £39.50

(PB) Plant based | (DIF) Dairy ingredient free | (GIF) Gluten ingredient free

STARTERS

Spiced butternut squash soup
toasted pumpkin seeds, lemongrass, ginger (PB) (GIF) (DIF)

Oak smoked salmon
pickled cucumber, capers, lemon, chive crème fraîche, toast (DIF & GIF upon request)

Ham hock & parsley terrine
piccalilli, shallot & parsley salad, toast (GIF upon request)

Salt baked beetroot salad
smoked aubergine purée, cumin, pomegranate,
pickled carrot, green chilli, coriander (PB) (GIF) (DIF)

MAINS

Roast Norfolk bronze turkey
roast potatoes, sprouts, pigs in blankets, roast carrots,
bread sauce, cranberry sauce & turkey gravy (DIF & GIF upon request)

Braised beef 'Bourguignon' pie
mashed potato, seasonal greens, red wine sauce

Roast fillet of sea bream
black olive & herb potatoes, kale, tomato & caper dressing (GIF) (DIF upon request)

Mushroom Wellington
roast potatoes, sprouts, roast carrots, vegan gravy (PB) (DIF)

PUDDINGS

Traditional Christmas pudding, brandy butter, vanilla custard

Chocolate ganache tart, crème fraîche, salted caramel

Passion fruit & coconut cheesecake, passion fruit & ginger sauce (PB) (GIF)

We offer plant based & GIF Christmas pudding to substitute any dessert

EXTRAS

Add a bowl of pigs in blankets £7 per bowl

Add mince pies & chocolate truffles £4 per person

Add a cheeseboard to share £7 per person