FESTIVE LUNCH MENU





Starters

Cream of Cauliflower Soup

Curry oil, vegetable samosa (V,C,Mu,D,S,G)

Christmas Superfood Salad

Roasted chestnuts, satsuma, avocado, quinoa, beetroot, roasted squash, sunflower and pumpkin seeds, cucumber, broccoli, baby spinach, pomegranate, basil, fresh blueberry, ginger and grapefruit dressing (V,N)

Thai Fish Cakes

Scorched pineapple, coconut salad, Thai dipping Sauce, watermelon soup
(Mu,E,S,N,Cr,F,G)

Goat's Cheese

Roasted and pickled beetroot, cherry tomatoes, candied walnuts, rocket salad, ranch dressing (V,D,N)



Mains

Roasted Turkey Breast

Sage and onion pork sausage wrapped in bacon, apricot and pork stuffing, herb potato, parsnip and carrots, Brussels sprouts, rich turkey jus (SD)

Roasted Cod Fillet with Salt and Chilli Squid

Red onion, chickpeas, confit tomatoes, olives, sauce vierge (M,F) All served with seasonal vegetables (V)



Chicken Breast Stuffed with Marinated Halloumi

Roasted new potatoes, white bean and smoked pepper cassoulet, tarragon jus (Mu,SD,D)

Wild Mushroom, Spinach and Mascarpone Lasagne

(V,D,S,G)

Desserts



Lemon, Raspberry and Amaretto Trifle

(SD.E.D.N.G)

Chocolate Truffle Slice

Pistachio ice cream, chocolate sauce (V,E,D,S,N,G)

Traditional Christmas Pudding

Brandy sauce, mulled wine redcurrants
(V.G.D.E.SD)

Sticky Toffee Pudding

Caramel ice cream, toffee sauce (V,E,D,S,G)

A discretionary 10% service charge will be added to your bill. Please advise us of any food allergies.

Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

V Vegan, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluses, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.