FESTIVE LUNCH

3 Course lunch

Festive novelties

£36 per person

£10 per person deposit required (non-refundable and non-transferable)

Pre-orders are required for all parties

(V) Vegetarian (VG) Vegan (GF) Gluten Free (O) Option

Starters

Roasted carrot and ginger soup VG GFO

crispy onions

Chicken liver parfait GFO

red onion and bacon marmalade, soda bread

Soya and teriyaki cured salmon GFO

wakame sesame seed salad, lemon aioli, puffed rice, coriander

Vegetable gyoza VG

sweet plum puree, spring onion and carrot fricassee

Main courses

All served with seasonal vegetables and gravy

Roast turkey GFO

braised potato, cranberry and apricot stuffing, pigs in blankets

Slow braised beef blade GFO

confit potato, garlic and herb parsnips, crispy onions

Baked salmon fillet GF

fondant potato, wilted pak choi, caper berry and dill beurre blanc

Butternut squash and sage tart VG GFO

pressed potato, wilted kale, passata sauce

Desserts

Christmas pudding VGO GFO

brandy anglaise

Vegan salted caramel and chocolate cheesecake VG

pulled honeycomb, vegan strawberry ice cream, winter berry gel

Orange and elderflower bavarois V GFO

rhubarb gel, meringue shards, vanilla sable

Lemon curd tart VG GF

forest fruit compote, elderflower sorbet, Thai basil

Tea or coffee and mince pie VGO GFO