

# FESTIVE LUNCH AND EARLY DINING

## Served in The London Carriage Works

### Starter

Pressed ham and chicken, brioche, pear, walnut, sorrel (gf\*)  
Celeriac and green apple velouté, pistachio, chives (ve, gf)  
Wild mushroom and chestnut risotto, tarragon, vegan parmesan (ve, gf)

### Main

Sage roasted turkey, heritage carrots, goose fat roasted potatoes, pigs in blankets, lemon and cranberry stuffing (gf\*)  
Beetroot, red onion and spinach Wellington, whipped potato, grilled broccoli (ve)  
Seared salmon, crayfish and fennel chowder, white radish, dill (gf)

*Bowls of goose fat roasted potatoes (ve\*), honey and sage roasted roots (ve\*) and Brussels sprouts will be served to your table.*

*Extra bowls for two to share can be ordered at **£6 per bowl***

*Pigs in blankets **£6 per bowl***

### Pudding

Traditional Christmas pudding, vanilla and brandy anglaise, sticky fig (ve, gf\*)  
Spiced pumpkin pie, clementine, cinnamon ice cream (v, gf\*)  
Black Forest parfait, sour cherries, chocolate soil (v, gf)

### Add some cheese

Three British cheeses, quince jelly, candied walnuts, apple and sultana chutney, grapes, celery, crackers (v, ve\*, gf\*) **£14**

### Add coffee and petits fours

**£7**

**Two courses | £35.50 per person**

**Three courses | £42.50 per person**



Monday to Saturday 12 noon - 6pm | Sunday 12 noon - 9pm  
Available Friday 29 November - Monday 30 December 2024. Excludes 25 December

(v) vegetarian. (ve) vegan. (gf) gluten free. \* indicates that the dish can be adapted.