

FESTIVE LUNCH AND EARLY DINING

Starter

Roasted, smoked duck breast, parfait, toasted brioche, candied walnuts
Beetroot-cured salmon, cucumber, pickled shallots, mini walnut loaf
Cauliflower, celeriac and truffle soup, compressed celery, Blacksticks Blue (v, gf)

Main

Sage butter-roasted turkey, heritage carrots, chipolata, apricot stuffing, natural jus
Wild mushroom and chestnut pithivier, confit potato, sticky red cabbage, burnt onion (v)
Seared fillet of sea bass, potato and celeriac rosti, braised fennel, crayfish butter emulsion (gf)

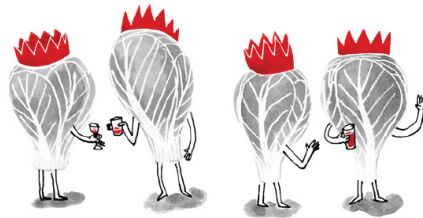
*Bowls of goose fat roasted potatoes (vegetarian alternative available),
honey and sage roasted roots and Brussels sprouts served to your table.
Extra bowls (enough for two to share) can be ordered at £4 each.*

Dessert

Traditional Christmas pudding, vanilla and brandy Anglaise, redcurrants
Black Forest mousse, macerated cherries, kirsch mascarpone, dark chocolate (gf)
Lemon, panna cotta, white chocolate, mint, walnut crumble

Add some cheese

Three British cheeses, quince jelly, spiced apple and sultana chutney,
candied walnuts, grapes, celery, crackers (£10)



Two courses £29.50 per person | Three courses £35.50 per person

Monday to Saturday 12 noon - 6pm / Sunday 12 noon - 9pm
Wednesday 2 December - Wednesday 30 December 2020