Festive Lunch

Thursday 25 December

Arrival Drinks from 12:00 - Lunch begins at 13:00
£55 per adult • £35 per child

AMUSE BOUCHE

Choose one:

Beef and horseradish sausage roll with onion chutney

Aubergine caviar filo tart with olive tapenade (V)

STARTERS

Choose one:

Beetroot-cured salmon with root vegetable salad

Wild mushroom pâté with pickled shallots and crostini (V)

MAINS

Choose one:

Roast Turkey Crown

Roasted butternut squash stuffed with cranberries, wild rice and walnut (V)

All mains are served with roast potatoes, braised red cabbage, herb & cranberry stuffing, roasted root vegetables, celeriac purée, seasonal greens & gravy

DESSERT

Challah and pecan bread pudding with vanilla ice cream

V (vegetarian) **VG** (vegan) **GF** (Gluten Free)
All our food is freshly prepared in our open kitchens so we cannot guarantee the absence of unintentional allergens in any of our dishes or drinks. Please let your server know if you have any allergies or intolerances.
An optional 12.5% service charge will be added to your bill.