

# Festive Feasting Lunch

Served from 28th November to 23rd December 2025 Monday to Saturday from 12noon to 2.30pm

## STARTERS

Mushroom & Tarragon Velouté (ve,gf\*)

Crisp wild mushroom, tarragon oil, Mark's toasted sourdough

**Chicken Liver Parfait** (gf\*)

Toasted brioche, red onion jam, crisp chicken skin,

Arancini (v)

Creamy parmesan arancini, pea puree, pickled local radish

**Beetroot Cured Salmon** (gf\*)

Sweet & sour beetroot, chive hollandaise, parmesan crisps

**Caramelised Figs & Walnuts** (ve,qf\*)

Marinated vegan feta, apple gel, rocket, balsamic & star anise dressing

#### MAINS

#### Roast Turkey (gf\*)

Roast potatoes, parsnip puree & crisps, carrots, sprouts, pigs in blanket, sage & onion stuffing, turkey jus

Scottish Salmon (gf)

Hasselback potatoes, bacon lardons, peas & broad beans, salmon roe, chive emulsion

**Hereford Beef** (gf)

Slow cooked blade of beef, rosemary creamed mash, charred heritage carrots, wild mushroom & red wine jus

Roast Cauliflower (ve,gf\*)

Cauliflower puree, roast potatoes, parsnip crisps, sprouts, carrots, stuffing, gravy

**Herb Crusted Venison Haunch** (gf\*) (£4 supplement)

Fondant potato, beer braised Roscoff onion petals, celeriac puree, red wine & chocolate jus

### DESSERTS

**Christmas Pudding** (v,qf)

Brandy crème anglaise, redcurrants

White Chocolate & Blackberry Brûlée (v,qf)

Chocolate shards, pickled blackberries

Sticky Toffee Pudding (v)

Glazed bananas, rich caramel sauce, clotted cream ice cream

Baked Vanilla Cheesecake (v,qf)

Ginger syrup sponge, marmalade, almond cream

Ice Cream & Sorbet (v,gf\*)

Please select **THREE** from our daily selection

Three Regional Artisan Cheeses (v\*,gf\*) (£3 supplement)

Biscuits, celery, apple & fig chutney

Coffee & Mini Mince Pie 5.5

2 Courses £40 • 3 Courses £48 Add a Glass of Prosecco or Mulled Wine for £5

(v) Vegetarian | (ve) Vegan | (ve\*) Vegan available | (gf) Gluten free | (gf\*) Gluten free available.

\*\*Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances\*\*

All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill