



PRIVATE DINING LUNCH MENU

CHOOSE 2 COURSES | £69 pp

STARTERS

Severn and Wye smoked and confit salmon terrine
Horseradish chantilly, fine salad, crispy bread

Roasted tomato and bell pepper minestrone (ve)
Winter vegetables, pesto

White cob chicken and ham hock
Tarragon mayonnaise, pickled girolles, honey mustard dressing

MAIN COURSES

Cornish cod
Crushed peas, buttered potatoes, shaved fennel & dill salad, warm tartar sauce

Suffolk bronze turkey
Cranberry and orange stuffing, roast potatoes, roast root vegetables, Brussels sprouts, pigs in blankets, roast gravy

Caramelised onion, squash and spinach pithivier (ve)
Harissa and squash Puree

DESSERTS

Traditional Christmas pudding
Brandy sauce

Black forest yule log
Cherry compote

Cashew and Orange cake (ve)
Mango sorbet

Coffee and Mince pies