



FESTIVE LUNCH MENU

2 COURSES - £27.50 PER PERSON

3 COURSES - £35 PER PERSON

Roast Butternut Squash Soup | Pumpkin Seed Granola
Game Terrine | Pickled Red Cabbage | Orange | Endive | Walnut
Cured Chalkstream Trout | Parsnip | Dill | Honey Tuille
Baked Beetroot | Hazelnut Pesto | Horseradish | Beetroot Tops

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Roast Turkey Breast | Stuffing | Bread sauce
Braised Blade of Beef | Horseradish
Pan Roast Hake | Bearnaise Sauce
Vegan Mushroom, Kale & Chestnut Wellington
All served with roast potatoes & mixed seasonal greens

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Christmas Pudding | Brandy Sauce
Local Cheese Board (£5 supplement)
Dark Chocolate Delice | Popcorn pannacotta
Mulled Winter Fruits | Cinnamon Ice Cream | Gingerbread