



CHRISTMAS LUNCH MENU 2023

STARTERS

- Spiced Parsnip Soup** - Parsnip crackers - (V) (VE) (GF)
Burrata - Orange & micro herb salad, black olive dressing - (V) (VE) (GF)
Smoked Salmon - Young baby cress, vodka crème fraîche, dark rye bread
Chicken Parfait - Red onion jam, watercress, brioche toast

MAINS

- Crown of English Turkey** - Sage & cranberry stuffing, pigs in blankets, garlic roast potatoes, sautéed sprouts with chestnuts, roasted carrots & parsnips, pan gravy
Pan Fried Seabass Fillet - Olive oil mash, green kale, brown butter pine nuts, caper & citrus ponzu raisins
Roasted Bell Pepper & Truffle - Vegan butter tofu, edamame beans, hummus, roasted carrots & sourdough (VE)
Confit Duck Leg - Fondant potato, braised red cabbage, quince puree, red wine jus & dressed roquette

DESSERTS

- Classic Christmas Pudding** - Served with brandy custard (GF)
Chocolate Brownie - Served with vegan ice cream (VE) (GF)
Lemon & Lime tart - Red fruit sauce, honeycomb
Selection of British & European cheese - Served with spiced apple chutney & crackers

Complimentary Tea & Coffee