




3rd, 4th, 10th, 11th
17th December

MENU

December Lunch Menu

Two courses £13.00 Three Courses £15.00

Starters

 Roast Cauliflower & Thyme Velouté
blue cheese beignet


Blowtorched Mackerel, Brioche & Pickled Beetroot
lemon & dill crème fraiche

Maple Roasted Ham
chicory, toasted seeds & apple salad

Main Courses

Traditional Roast Turkey
chestnut stuffing, pigs in blankets, panache of potatoes & vegetables, cranberry sauce

Seared Salmon
braised leeks, pomme puree & kale, white wine, caper & chive sauce

 Caramelised Goats Cheese
parsnip & potato rösti, herb lentils, burnt red onion & buttered spinach

Desserts



Refined Christmas Pudding
brandy sauce

Pear & Ginger Tart
gingerbread ice cream

Selection of Cheese & Biscuits,
apple, celery, grapes & chutney



£1.50 per portion

 denotes suitable for vegetarians " = deconstructed"  denotes contains nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise