



FESTIVE SET LUNCH MENU

Wednesday 20th November 2024 to Friday 10th January 2025 Wednesday to Saturday 12:00pm-2:30pm



STARTERS

Spiced Parsnip Soup with Parsnip Crisps and Chives (ve)

Smoked Salmon and Prawn Roulade with Lime and Dill Dressed Leaves with Brown Bread and Butter

Chicken Parfait with Brioche Crostini and Roasted Tomato Chutney

MAINS

Turkey Paupiette Wrapped in Smoked Bacon with a Cranberry Stuffing and Turkey Pan Gravy with Fondant Potato and Buttered Seasonal Vegetables

Pan Seared Salmon with a Wholegrain Mustard Hollandaise, Caviar, Fondant Potato, Kale and Tenderstem Broccoli

> Spinach, Wild Mushroom and Brie Strudel with Onion Marmalade, Rocket Salad and French Fries (vg)

DESSERT

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream (vg)

Raspberry Crème Brulée with Lemon Shortbread (vg)

Cheese Platter with Grapes, Chutney and Crackers

Delight in pulling a Christmas Cracker as part of the festive lunch fun!

2 COURSE £29.95 3 COURSE £38.95

(vg) is Vegetarian and (ve) is Vegan. For Vegan or Gluten Free alternative, please request at time of booking. Tables available for 2-8 guests, larger bookings will need to enquire. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens.

A discretionary 10% service charge will be added to your bill. October 2024.