



Festive Lunches

3 courses: £29.95 per person | 2 courses: £25.95 per person

Served from 12pm - 5pm | Available 1st December to 23rd December 2024

	Roasted Sweet Potato & Chestnut Soup <i>sage oil</i>	🌱 🍃
<i>Starter</i>	Duck Liver & Spiced Rum Parfait <i>winter chutney, toasted brioche</i>	GFA
	Smoked Mackerel Mousse <i>pickled cucumber, saffron aioli, ciabatta crumb</i>	GFA
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	Traditional Roasted Turkey Breast <i>chipolata, chestnut stuffing, pan gravy</i>	GFA
<i>Main</i>	Pan Seared Fillet of Sea Bass <i>white wine, prawns &amp; dill velouté</i>	🌱 🍃
	Wild Mushroom, Chestnut & Cranberry Mille Feuille <i>white truffle oil &amp; parmesan shavings</i>	🌱 🍃 VGA GFA
	<i>All served with fresh seasonal vegetables &amp; selected potatoes</i>	🍃
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<i>Dessert</i>	Old Fashioned Christmas Pudding <i>brandy sauce & butter</i>	🌱 GFA
	Winter Spice Clementine Posset <i>rich butter shortbread</i>	GFA
	Selection of Local Dairy Ice Creams	

Key: 🌱 Vegan 🍃 Vegetarian 🌱🍃 Gluten Free VGA Vegan Available GFA Gluten Free Available

Allergies or Intolerances Notice

Please be advised that food preparation may contain these ingredients, milk, eggs, wheat, soybean, peanuts, fish, and shellfish. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.