

festive

WEEKEND LUNCHES

Nothing says festive fun like gathering friends around a table to enjoy a delicious lunch. And, it's even better when you've got that weekend feeling! Join us Friday, Saturday or Sunday from 6th to 22nd December for a fabulous festive lunch. Lunch will be served from 12.30pm – 2.30pm.

MENU

Carrot, Honey & Ginger Soup
Coriander Oil (ve, gf)

Smoked Ham Hock & Chicken Croquette
Celeriac Remoulade - Black Truffle & Mustard Sauce

Whipped Goat's Cheese Savoury Tartlet
Texture Of Beetroot - Red Chard Cress (v)

Roasted Turkey Breast
Boulangère Potato Terrine - Brussels Sprouts Purée - Chantenay Carrots
Piccolo Parsnip - Pigs In Blankets - Sage & Onion Stuffing - Turkey Jus (gfa, df)

Slow Roasted Blade Of Beef
Boulangère Potato Terrine - Brussels Sprouts Purée
Chantenay Carrots - Piccolo Parsnip - Red Wine Jus (gfa, df)

Jerusalem Artichoke, Carrot & Tonka Bean Roulade
Boulangère Potato Terrine - Brussels Sprouts Purée
Chantenay Carrots - Piccolo Parsnip - Chestnut Sauce (ve, gf)

Homemade Christmas Pudding
Brandy Sauce - Redcurrants (gfa, vea)

Caramel & Chocolate Tart
Hazelnut Tuile (gf)

Chilled Mango & Coconut Rice Pudding
Passion Fruit Sorbet (ve, gf)

Tea & Coffee
Mini Mince Pie

£36 per person
Children 4 years – 11 years - £20 per person

Credit card required to guarantee booking. If you require a private room or parties of 10 or more should book with our Christmas coordinator. These bookings will require a £10.00 deposit per person with full pre-payment 1 week in advance. Parties of 10 or more will be requested to preorder in advance.