



Festive Lunch Menu 2022

£38.00 per person

Starters

Oak Smoked Salmon ...horseradish potato terrine, melba toast, dill crème fraiche (F,G,Su)

Guinea Fowl & Ham Hock Terrine ...spiced plum compote (Su,M,Ce,)

Garden Risotto... butternut squash, sage, goats curd (M)

Hand Dived Scallops wrapped in Pancetta ...cauliflower purée, capers & samphire (C,M,Su)
Supplementary charge of £10.50

Festive Soup of The Day (Ce,M)

Main Courses

'Grand' Free Range Butter Roasted Turkey Breast ...sage & onion stuffing, bacon-wrapped chipolata, thyme roast potatoes, honey roast root vegetables, buttered sprouts with toasted hazelnuts, Shiraz jus & cranberry compôte (M,G,Ce,Su,N)

Slow Roasted Belly of English Pork... calvados soaked apricots, colcannon potatoes, honey roast root vegetables, tenderstem broccoli, sage jus (Su,Ce,M)

Pan Fried Fillet of Hake ...seafood chowder (F,M,Su, Sh,C)

Lobster Thermidor served with French fries, tenderstem broccoli & fine beans (C,Mu,M,G)
Supplementary charge of £15.00

Desserts

'Grand' Vintage Christmas Pudding ...brandied custard (M,Su,G,N,E)

White Chocolate & Passion Fruit Cheesecake ...orange, pomegranate (M,Su,G,E)

Egg Nog Custard Tart ...winter berry ragout (SU,G,M,E)

Cranberry Pavlova ...rosé sorbet (E,M,SU)

Selection of Fine British and Continental Cheeses (M,SU,N,LU,G,So)
Supplementary charge of £9.00

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy
Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame Sh – shellfish So – soybeans
Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian