

Festive Lunch Menu

Starters

Leek, potato and chestnut soup with feta cheese and thyme croute
(V) (GF & VG on request)

Duck liver parfait, spiced clementine chutney, toasted spring onion
and sesame seed bread

Mains

Roasted free range turkey breast, apricot stuffing, pigs in blanket,
roast potatoes, seasonal vegetables & turkey jus (GF & DF)

Roasted haddock fillet, cumin roasted new potato cake and braised
leeks with a fennel and tomato sauce (GF & DF)

Butternut squash, leek and spinach gratin, celeriac ribbon, sunflower
seed puree with wilted greens and rosemary potato cake (V)
(VG on request)

Desserts

Chocolate tart au citron, white chocolate ice cream and raspberry gel

Ginger and caramel apple pudding, rhubarb compote with cinnamon
whipped cream (GF & VG upon request)

2 courses: £27.50

3 courses: £32.50