



► CHRISTMAS LUNCH MENU ◄

3 courses & a glass of Prosecco for £42pp

► TO START ◄

WINTER ROOT VEGETABLE SOUP (V)

Creamy roasted parsnip & carrot soup with a hint of nutmeg, served with warm sourdough & chive crème fraiche. (532 kcals)

SMOKED SALMON

Cured beetroot gravlax with horseradish cream, pickled cucumber & croutons. (605 kcals)

CHICKEN LIVER PÂTÉ

Chicken liver pâté with red onion marmalade, toasted brioche & micro herbs. (412 kcals)

► MAIN COURSE ◄

TRADITIONAL ROAST TURKEY

Butter-roasted turkey breast & leg, sage & onion stuffing, pigs in blankets, roast potatoes, honey-glazed carrots, brussel sprouts & rich turkey jus. (749 kcals)

HERB-CRUSTED SALMON FILLET

Pan-seared Scottish salmon with a lemon herb crust, served on a bed of crushed new potatoes, wilted spinach & champagne beurre Blanc. (619 kcals)

SLOW-BRAISED BEEF SHORT RIB

Red wine & rosemary-braised beef short rib, truffle mash, roasted parsnips, and buttered green beans, finished with a rich beef jus. (641 kcals)

STUFFED BUTTERNUT SQUASH (V)

Spiced puy lentils, cranberries, spinach, walnuts & herby breadcrumbs. (633 kcals)

► TO FINISH ◄

TRADITIONAL CHRISTMAS PUDDING

Steamed fruit pudding with brandy custard & winter berry compote. (403 kcals)

CHOCOLATE & SALTED CARAMEL TART

Dark chocolate ganache tart with a caramel centre, served with clotted cream & crushed honeycomb. (601 kcals)

SPICED POACHED PEAR

Mulled wine poached pear with vanilla mascarpone & almond crumb. (379 kcals)



We recognise the seriousness of food intolerances and allergies. Please contact a team member before ordering to confirm ingredients. We're keen to accommodate all special dietary requirements, and we will attempt to be as inclusive as possible. Please note that all food is prepared in a kitchen where nuts, gluten and other known allergens are present.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.

