



## **Festive Lunch Menu**

12.00—2.30pm

2/3 Courses £29/£33

### **First Course**

**Soup of the Day**

**Pressed Game Terrine**

*Burnt Orange, Hazelnut, Toasted Brioche*

**Cauliflower and Cumin Spring Roll**

*Carrot and Pak Choi Salad, Salted Pumpkin Seeds, Mango*

**Kiln Smoked Salmon**

*Buttermilk, Dill, Avocado, Cucumber Variations*

### **Main Course**

**Traditional Butter Roast Turkey**

*Served with the Traditional Trimmings*

**Slow Braised Beef Featherblade**

*Roast Root Vegetables, Buttered Greens, Truffled Potato Gratin, Red Wine Sauce*

**Alexandra Fish Pie**

*Medley of Locally Caught Fish in Lobster Cream Sauce Topped with Duchess Potato*

**Roasted Beetroot Wellington**

*Heritage Beetroot, Buttered Autumn Greens*

### **Pudding**

**Traditional Christmas Pudding**

*Brandy Sauce*

**Salted Caramel and Chocolate Tart**

*Whiskey and Marmalade Icecream*

**Baked Baileys Cheesecake**

*White Chocolate Variations*

**Local Cheese Plate**

*Quince Jelly, Artisan Biscuits*

**Coffee and Mince Pie £4.50**

*Please let us know if you have any food intolerances or allergies. Menu is subject to change according to market pricing and availability*