



Festive Lunch Menu 2023  
Served daily 12.00 – 2pm  
£39

### *First Course*

#### **Soup of the day**

**Venison Carpaccio**, apple and date slaw, oatcakes

**Jerusalem Artichoke and Caramelised Onion Tart V**, soured pear, hazelnut vinegarette

**Lightly Pickled Heritage Beetroot**, whipped goats cheese, candied walnuts

**Pressed Salmon Rilette**, smoked salmon, dill pollen, crème fraiche, herb salad

### *Main Course*

#### **Slow Cooked Beef Steak**

truffle creamed potato, glazed root vegetables, crispy kale, mushroom and brandy sauce,

#### **Market Fish of the Day**

caper and lemon potato, roast salsify, French peas

#### **Foraged Mushroom and Chestnut Wellington V**

truffled mash, sticky red cabbage

#### **Traditional Butter Roast Bronze Turkey**

duck fat potatoes, winter vegetables, chestnut stuffing, pigs in blankets, roast gravy

### *Puddings*

#### **Orange Crème Brûlée**

caramelised white chocolate, spiced cranberry compote

#### **Apple and Mincemeat Crumble Tart**

vanilla ice cream

#### **Dark Chocolate and Salted Caramel Delice**

honeycomb

#### **Affogato**

vanilla ice cream, amaretti biscuits, espresso shot

#### **Steamed Christmas Pudding**

brandy anglaise

### *To Finish*

**Freshly Brewed Coffee and Mince Pie** (£5.50 Supplement)

*Dishes are subject to change, Some of our foods contain allergens and some may have traces of nuts.  
Please speak to a member of staff for more information*