

Christmas Fayre Lunch

STARTERS

Spiced red lentil & carrot soup (v)(veo)
Toasted seeds, mini loaf, coriander

Duck liver paté (gfo)
Orange & cranberry chutney, toasted brioche

Salmon rillettes (gfo)
Pickled cucumber, radish, sourdough toast

MAINS

ALL SERVED WITH HONEY ROASTED CHANTENAY CARROTS (ve)(gf),
SPROUTS & WINTER GREENS WITH HERB BUTTER (v)(veo)(gf).

Rolled turkey breast (gfo)
Pork & cranberry stuffing, pig in blanket, roast potato, parsnip, roasting gravy

Pesto roasted cod (gf)
Tomato & chorizo ragu, grilled tenderstem

Sweet potato & chickpea curry (ve)(gfo)
Herb rice, grilled flatbread

DESSERTS

Christmas pudding (v)(gfo)
Brandy caramel, vanilla ice cream

Dark chocolate delice (v)(gf)
Mascarpone, candied orange

Lemon posset (gf)
Blueberry compote, meringue

FOR
PARTIES
OF 10 OR
MORE



Our staff work really hard to give you the best experience possible, for this reason we add a discretionary service charge of 7.5% to your bill. If you would prefer not to pay this, we are more than happy to remove this for you, please just let a member of our staff know.

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.

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OFF PEAK CALENDAR

Mon 2nd 2/3 courses 16. ⁹⁹ / 20. ⁹⁹	Tue 3rd 2/3 courses 16. ⁹⁹ / 20. ⁹⁹	Wed 4th 2/3 courses 16. ⁹⁹ / 20. ⁹⁹	Thu 5th 2/3 courses 16. ⁹⁹ / 20. ⁹⁹	Fri 6th	Sat 7th	Sun 8th
Mon 9th 2/3 courses 16. ⁹⁹ / 20. ⁹⁹	Tue 10th 2/3 courses 16. ⁹⁹ / 20. ⁹⁹	Wed 11th 2/3 courses 16. ⁹⁹ / 20. ⁹⁹	Thu 12th 2/3 courses 16. ⁹⁹ / 20. ⁹⁹	Fri 13th	Sat 14th	Sun 15th
Mon 16th 2/3 courses 16. ⁹⁹ / 20. ⁹⁹	Tue 17th 2/3 courses 16. ⁹⁹ / 20. ⁹⁹	Wed 18th	Thu 19th	Fri 20th	Sat 21st	Sun 22nd

Regular price: 2/3 courses 25.⁹⁹ / 29.⁹⁹