



House bread

Starters

Apple and parsnip soup

Smoked salmon, cream cheese, capers, pickled shallots and cucumber

Game terrine, fruit chutney, cornichons, toasted croute

Main courses

Roast turkey, carrot purée, pork and cranberry stuffing, traditional accompaniments

Grilled venison, cauliflower puree, tender stem broccoli, thyme jus

Grilled rainbow trout, tomato, olive, chorizo and butter bean stew

Wild mushroom gnocchi, blue cheese, spinach, sundried tomato, pine nuts

Sweets

Christmas pudding brandy sauce

Toffee panna cotta, granola, lemon meringue, raspberry gel

Chocolate pave, passion fruit sorbet, Passion fruit sauce

3 Courses £17.00

Xmas Lunch: Thursdays and Fridays (5th December -20th December 2019)

*If you suffer from any particular allergies, please notify a member of our service team.
A full list of ingredients is available on request*