

FESTIVE SUNDAY LUNCH

2 COURSES: £29.95 PER PERSON | 3 COURSES: £39.95 PER PERSON
CHILDREN'S DINING IS OFFERED AT HALF THE ADULT COURSE PRICE

STARTERS

BUTTERNUT SQUASH SOUP (GF/DFO/VGO)
Chive cream fraîche, garlic croutons

DUCK ORANGE PATE
Fig chutney, toasted brioche

WARM SALMON AND SPRING ONION FISH CAKE
Rocket, tomato salsa

SEA SALT BAKED BEETROOT TARTER (V/GF)
Beets gel, aged balsamic, sheese mousse, candied pecan

MAINS

BRONZE TURKEY (GFO/DF)
Château potato, roast parsnips & carrot, cranberry stuffing, Brussels sprouts, pigs in blankets, turkey jus

CHICKEN SCHNITZEL
Château potato, roast parsnips & carrot, cranberry stuffing, Brussels sprouts, mushroom sauce

HAMPSHIRE PORK BELLY
Château potato, roast parsnips & carrot, cranberry stuffing, Brussels sprouts, gravy

BAKED SEA BREAM (GF)
Château potato, roast parsnips & carrot, sea asparagus, white wine cream sauce

BUTTERNUT SQUASH & SPINACH RISOTTO (GF/DFO/VGO)
Chia seeds, parmesan, crispy roquette

DESSERTS

CHRISTMAS PUDDING (GFO/VGO)
Brandy sauce, fresh redcurrent, sugar dust

PASSIONFRUIT TART
Dark chocolate ganache, mixed berries

COFFEE CRÈME BRÛLÉE
Short bread, fresh berries

SEASONAL FRUIT SALAD
Whipped cream

MINCE PIE

V = Vegetarian | VG = Vegan | GF = Gluten Free | DFO = Dairy free option available | GFO = Gluten Free option available