

Festive Ladies & Partners Luncheon: How To Make A Perfect Mince Pie Menu

Monday 2nd December 2024

£48.00 per person

Starters

Smoked Ham Hock (Su)

Picked apple & tarragon ballotine, apple & date chutney

Salt Baked Beetroot & Confit Leek Tartlet (PB,G)

Roasted carrot purée

Main Courses

Roasted Turkey Crown and Apricot & Sage Stuffing (M,G,Ce,Su)

Roasted potatoes, seasonal vegetables, pigs in blankets, port & cranberry jus

Butternut Squash, Kale & Lentil Wellington (PB,G,So,Su)

Wild mushroom, spinach, truffled carrot purée, roasted cocotte potatoes, cep infused vegan gravy

Desserts

Christmas Pudding, Brandy Anglaise (G,E,M)

Chestnut Chocolate Torte (PB,N,So,G)

Orange sorbet



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy
Mo - molluscs Mu - mustard N – tree nuts P - peanuts PB – plant based Se - sesame Sh – shellfish So - soybeans
Su - sulphur dioxide & sulphites V – vegetarian