



## FESTIVE LUNCHEON MENU 2024

£38.00 per person

### *Starters*

#### **Cumin Roasted Celeriac Soup**

chestnut crumble (N,Ce,PB)

#### **Whisky Cured Salmon**

pickled lemon mascarpone, toasted rye bread (F,M,G)

#### **Smoked Ham Hock**

picked apple & tarragon ballotine, apple & date chutney (Su)

#### **Salt Baked Beetroot & Confit Leek Tartlet**

roasted carrot purée (PB,G)

### *Main Courses*

#### **Roasted Turkey Crown and Apricot & Sage Stuffing**

roasted potatoes, seasonal vegetables, pigs in blankets, port & cranberry jus (M,G,Ce,Su)

#### **Roasted Norfolk Pork Loin**

grain mustard & spring onion mash, star anise braised red cabbage, roasted roots, apple cider jus (Mu,M,Ce,Su)

#### **Baked Seabass Fillet**

chive mash, samphire, baby carrots, white wine cream sauce (F,M,Su)

#### **Butternut Squash, Kale & Lentil Wellington**

wild mushroom, spinach, truffled carrot purée, roasted cocotte potatoes, cep infused vegan gravy (PB,G,So,Su)

### *Desserts*

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

#### **Winter Eton Mess (E,M)**

#### **Spiced Egnog Brûlée, Chocolate Sorbet (E,M)**

#### **Chestnut Chocolate Torte, Orange Sorbet (PB,N,So,G)**

### *Coffee, Mince Pies and Petit Fours (E,G,M,N,Su)*



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