

Festive Lunches

£27.95 Two Courses

£32.95 Three Courses

Monday - Friday 12:00 until 15:00

Starters

Celeriac & Truffle Soup (VG)
hazelnut crumb & warm bread

Tomato, Basil & Mozzarella Bruschetta
rocket salad, herb oil & aged balsamic

Duck & Orange Pâté
beetroot chutney, ciabatta crisps, chicory & orange salad

Mains

Butter Roasted Turkey Breast
rosemary roast potatoes, stuffing, pigs in blankets & gravy

Grilled Salmon
crushed new potatoes, roast carrot, fine beans, tarragon & caviar velouté

Crispy Wild Mushroom & White Truffle Polenta (NCGI) (VG)
ratatouille & romesco sauce

Desserts

Christmas Pudding (VGT)
brandy sauce & poached cherries

Gingerbread Cheesecake
crème anglaise

Chocolate Orange Torte (NCGI) (VG)
raspberry sorbet

Some dishes may contain nuts or traces of nuts. Please ask your food service team member for details if you have any specific dietary requirements or allergies. Dishes marked with (V) are suitable for Vegetarians, (VG) for Vegan, (VGT) for Vegan Tailored and (GF) Gluten Free. We try to purchase from local suppliers wherever possible but cannot guarantee this due to availability of produce. All prices are inclusive of VAT at the current rate. Service charges are not included in the price and are left to your discretion.