



# FESTIVE SET LUNCH MENU

Friday 17<sup>th</sup> November 2023 to Friday 5<sup>th</sup> January 2024  
Monday to Friday 12:00pm-2:30pm



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## STARTERS

Butternut Squash Velouté, Toasted Pumpkin Seeds, Chilli Oil, Chopped Chives (ve)

Beetroot Cured Gravavlax, Apple and Cucumber Salad, Horseradish Dressing

Chicken Parfait, Apple and Raisin Chutney, Toasted Brioche

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## MAINS

Turkey Paupiette, Cranberry, Sage and Onion Farce, Wrapped in Bacon, Fondant Potato,  
Honey Butter Baby Carrots and Sprouts, Roast Gravy

Fillet of Salmon, Herb Crust, Fondant Potato, Warm Heritage Tomato Salad, Wilted Rocket,  
Lemon Oil and Balsamic Glaze

Filo Parcel of Grilled Peppers, Red Onion Marmalade, Spinach and Goats Cheese,  
Tomato and Basil Coulis, Tenderstem Broccoli and Kale (vg)

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## DESSERT

Warm Winter Spiced Pudding with Rum Poached Fruits, Vanilla Anglaise (vg)

White and Dark Chocolate Torte, Raspberry Compote

Platter of British Cheeses, Grapes and Chutney, Crisp Crackers

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2 COURSE £29.95

3 COURSE £37.95

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(vg) is Vegetarian and (ve) is Vegan. For Vegan or Gluten Free alternative, please request at time of booking. Tables available for 2-8 guests, larger bookings will need to enquire.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens.

A discretionary 10% service charge will be added to your bill. October 2023.