



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

pickled apple & tarragon ballontine, 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