

FESTIVE SUNDAY LUNCH

SELECTION OF HOMEMADE BREADS AND BUTTERS,
SERVED FOR THE TABLE

STARTERS

CELERIAC SOUP
cheddar cheese scone

CRAYFISH & LOBSTER COCKTAIL
focaccia

HASLET OF GAME,
caramelised apple compote

MAINS

ROAST TURKEY
sage & onion stuffed turkey breast served with roast potatoes,
pigs in blankets, bread sauce, red cabbage, cranberry sauce, gravy

ROAST BEEF
served pink with roast potatoes, parsnips, carrot & swede, garden greens,
yorkshire pudding, gravy

BAKED FILLET OF STONE BASS
celeriact fondant, sprouts, roasted fish cream, garden vegetablestwice-

NUT ROAST
thyme roast potatoes, garden vegetables, vegan gravy

DESSERTS

CHRISTMAS PUDDING
redcurrants, brandy sauce

TREACLE TART
candied raisins, rum ice cream

ICE CREAMS & SORBETS
ask for today's selection

CHEESE
selection of local cheeses, crackers, chutney (5.00 supplement)

Two courses: 35.00 per person
Three courses: 39.00 per person

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.