FESTIVE LUNCH

To Begin

LEEK \& POTATO (V)
Soup, Chives, Croutons
(Allergens: Milk, Celery, Gluten)
SALMON
Gravlax, Cannelloni, Cucumber, Horseradish, Dill, Rocket
(Allergens: Fish, Milk)
CROQUETTE
Smoked Bacon, Black Pudding, Cheshire Cheese, Brown Sauce
(Allergens: Egg, Mustard, Gluten, Milk)
To Continue
TURKEY
Traditional Accompaniments
(Allergens: Celery, Milk, Gluten)
PITHIVIER (V)
Roasted Squash, Sage, Chestnuts, Shallot, Stilton Sauce (Allergens: Milk, Gluten, Nuts)

SEA BASS
Sautéed, Mussel, Curry, Spinach, Parsley (Allergens: Fish, Shellfish, Milk, Mustard)

## BEEF

Braised Feather Blade, Red Wine, Yorkshire Pudding, Watercress, Horseradish Mash
(Allergens: Gluten, Egg, Milk, Celery)
All Main Courses are served with Potatoes and Seasonal Vegetables
(Allergens: Milk)

## The Finish

CHRISTMAS PUDDING
Pudding, Brandy Sauce, Redcurrant Compote (Allergens: Gluten, Eggs, Milk, Sulphites)

CHOCOLATE
Delice, Salted Caramel, Coffee Ice-Cream, Pistachio Sponge
(Allergens: Milk, Eggs, Nuts, Gluten)

## CHEESE

Selection from the Trolley, Grapes, Celery, Chutney, Crackers
(Allergens: Milk, Celery, Sulphites, Gluten)
Can also be served as an additional course for $£ 5$ extra per person

## £18 Per Person for Three Courses

to include coffee or tea with a mince pie

