



CHRISTMAS LUNCH MENU

Monday - Friday 12pm to 2:30pm
Between 23rd November & 18th December 2026

Starters

ROASTED CELERIAC AND APPLE SOUP

Topped with crispy sage, croutons, toasted hazelnut and crème fraîche. (Vegetarian)

PRAWN AND CRAYFISH COCKTAIL

Shredded lettuce, avocado, cucumber ribbons, Marie Rose sauce, lemon and paprika.

SWEET POTATO AND BUTTERNUT SQUASH SKEWERS

Cranberry and maple glaze, toasted walnut & apple gremolata, feta. (Vegetarian)

PRESSED LAMB

24-hour braised lamb shoulder, artichoke puree, lamb crumb, lamb jus.

BAKED CAMEMBERT

Topped with roasted garlic, rosemary and hot honey, served with caramelised onion chutney and toasted sourdough. (Vegetarian)



Mains

ROAST TURKEY DINNER

Duck fat roast potatoes, pig in blanket, sage & cranberry stuffing, maple roasted carrots & parsnips, braised red cabbage, sprouts with roasted chestnut and red wine jus. (Vegetarian)

BEETROOT AND MUSHROOM WELLINGTON

Carrot and swede mash, kale, artichoke puree, king oyster mushroom, red wine gravy. (Vegetarian)

BRAISED OX CHEEK

Slow braised beef in a rich bourguignon sauce with mushrooms & pancetta. Served with bone marrow mash, kale and Roscoff onion.

SEA BASS FILLET

Pan fried sea bass fillet, chorizo ratatouille, lumpfish caviar, seafood coral tuile and a chorizo & tomato bisque.

Desserts

CHRISTMAS PUDDING

Brandy sauce, brandy snap, redcurrants. (Vegetarian)

APPLE AND CRANBERRY CRUMBLE TART

Sweet tart with apple and cranberry compote topped with granola crumble, crème anglaise. (Vegetarian)

VANILLA BOURBON POACHED PEAR

Pear & cardamom sorbet, caramelised pear whisky gel, sablé biscuit, feuilletine. (Vegetarian)

CHOCOLATE & PEAR DESSERT

Whisky chocolate cream, dulce de leche crèmeux, chocolate feuilletine, pear & cardamom sorbet, caramelised pear whisky gel, sablé biscuits. (Vegetarian)

2 COURSES **£29** OR 3 COURSES **£33**

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TABLE ONLINE

