

Festive Lunch Menu

Three courses with tea, coffee and crackers: £35 per person

Leek, potato & Blue Cheese Soup (GFO)
With Artisan Bread Roll

Pressed Chicken Leg Terrine
With Pistachio, Tarragon & Apricot Plum Chutney

Gin Cured Salmon (GF, DF)
With Cucumber, Lime & Lemon Oil

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Roast Turkey with Gravy & Bread Sauce (DFO, GFO)
With Sage and Onion Stuffed Leg, Smoked Pigs, Roast Potatoes, Root Vegetables & Sprouts

Slow Braised Pork Belly & Apple Puree
With Bubble & Squeak Croquette & Kale

Oven Roast Salmon
With Pea and Parsley Risotto & Lemon Butter

Celeriac Steak (VG, GF)
With Root Vegetable Ragout, Olive Oil Potato Puree, Mushrooms & Shallots

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Classic Christmas Pudding (DFO, VGO)
With Irish Whiskey Cream Sauce

Vanilla Cheesecake
With Winter Berry Compote

Sticky Toffee Pudding
With Salted Caramel sauce & Vanilla Ice cream

*Pre-orders required for tables larger than 8 people.
Discretionary service charge 12.5%*