

WEEKDAY CHRISTMAS LUNCH

TUESDAY 10TH DECEMBER 2024

STARTER

Mushroom & Chestnut Soup, Caraway Sourdough Crouton, Tarragon Oil *(ve)* *(GF available on request)*

MAINS

Butternut Squash, Lentil and Almond Wellington Celeriac Jus *(ve)*

Pan Fried Stone Bass Tomato, Capers and Pepper Fondue, Burnt Butter and Shallot Hollandaise

Lightly Smoked Norfolk Bronze Turkey, Sausage Stuffing and Streaky Bacon Ballotine Cranberry and Balsamic Pan Gravy

SIDES

Maris Piper Roast Potatoes Rapeseed, Maldon Sea Salt, Black Pepper *(v)*

Roasted Carrots and Parsnips Maple Syrup and Nigella Seeds *(v)*

Sautéed Sprouts and Chestnuts *(v)*

Braised Red Cabbage Barolo Vinegar, Red Currant Jelly

DESSERTS

Black Cherry and Amaretto Christmas Pudding English Custard and Brandy Butter* *(GF, VE and alcohol-free available on request)*

Mini Mince Pies *(GF and VE available on request)*

Selection of Fruits

British Cheeseboard *(v)* Damson Jam and Crackers

(v) denotes vegetarian dish. *(ve)* denotes vegan dish. *(*)* denotes contains alcohol. If you or your guests have a specific allergy or dietary requirement, please speak to the catering team.