



Christmas Lunch Menu

Two Courses **£20**

Three Courses **£25**

Starters

Chicken, Ham Hock & Leek Terrine, prune ketchup, sourdough **(df)**

Prawn Cocktail, marie rose, Bloody Mary jelly, baby gem **(df)**

Parsnip Soup, winter black truffles, parsnip crisps, cashew cream **(ve)**

Mains

Roast Norfolk Bronze Turkey Breast, bacon & leek stuffed leg, duck fat potatoes, cranberry sauce, creamed sprouts, Sarah Green's seasonal vegetables

Pan Roasted Scottish Hake, mussels, cockles, clams, leeks, Sarah Green's maris piper potatoes **(gf)**

Parmesan Gnocchi, sautéed & purée mushrooms, crispy egg, watercress **(v)**

Desserts

Christmas Pudding, cranberry compote, brandy cream

Winter Fruit Pavlova, maple cashew **(ve)**

Selection of Ice Creams and Sorbets (3 scoops)

Selection of French & English Cheeses with grapes, celery, chutney & crackers **(v) 4.95***

**Supplement in addition to the set menu price*

Dietary Key: Vegetarian **(vg)** Vegan **(ve)** Dairy Free **(df)** Gluten Free **(gf)**

All prices are inclusive of VAT.

An optional 10% service charge will be added to your bill.

If you have any food allergies or intolerances, please let us know before your order. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.