



Festive Mid-Week Lunch

Monday – Friday

Cream of baby leek, potato and watercress soup & parsley oil

Oak smoked salmon, pea shoots with dill mustard sauce

Ham hock terrine, plum & apple chutney,
baby leaf & sourdough bread shards

Seasonal melon, macerated berry compote & cassis sorbet

Traditional roast turkey breast, bacon wrapped chipolatas,
apricot & thyme stuffing, roast potatoes,
glazed roots & steamed sprouts pan jus

Pan seared seabass fillets, crushed new potatoes,
winter greens & shellfish bisque

Braised blade of beef, whipped potatoes, tender stem broccoli & pan jus

Potato gnocci, bound in garlic, tomato & herb cream
with roast Mediterranean veg

Steamed Christmas pudding with brandy & double cream sauce

Dark chocolate & orange tart, Chantilly cream & orange jel

Raspberry panacotta, lemon balm Anglaise & ginger biscuit crumb

Selection of cheeses, oat cakes, plum & apply chutney

Freshly brewed tea and coffee
served with mince pies

Truly Unforgettable