

# Christmas Set Lunch Menu

2 Courses 18.95 - 3 Courses 21.95

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## Starters

Soup of the day (v)

Chicken liver parfait, spiced prune ketchup, home made raisins, toasted brioche (gfo)

Blue cheese mousse, pecan, pickled celery, truffle honey (v)(gf)

Whisky cured salmon, cucumber, dill, clementine, soda bread (gfo)

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## Mains

Turkey ballotine, châteaux potatoes, brussel sprouts, parsnip, turkey jus

Beef short rib, caramelized cauliflower, pickled walnuts, smoked garlic mash (gf)

Fish of the day (market price)

Mushroom risotto, thyme dressing, pickled shimeji, parmesan (v)(gf)

Belly pork, braised onions, pear, fondant potato, cavolo nero (gf)

Bavette steak, waldorf salad, onion rings, triple cooked chips (2 supp) (gfo)

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## Desserts

Christmas pudding, malted milk custard, cranberry sorbet

“Winter mess” vanilla cream, pear, meringue, ginger bread, caramel (gfo)

Chocolate tart, clementine sorbet

Selection of finest english cheeses with biscuits and homemade chutneys

*(v) suitable for vegetarians (ve) vegan (gf) gluten free (gfo) gluten free option (w) wine/ale recommendation for this dish  
Gluten free dishes: please note, most of our dishes can be adapted to offer a gluten free option, please ask staff for details*

*Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.*