

# FESTIVE LUNCH

3 courses | 21.95

## TO START

**SMOKED SALMON & DILL MASCARPONE**  
served with focaccia croûtes, and a lemon and caper dressing

**HERITAGE TOMATO BRUSCHETTA** VG RG  
served with basil and extra virgin olive oil

**CHICKEN LIVER PÂTÉ**  
with caramelised red onion chutney and warm toasted focaccia bread

**TUSCAN RIBOLLITA SOUP** VG  
hearty stew of carrot, tomato, chickpea, onion, cavolo nero\*, diced focaccia bread, and a drizzle of chilli oil

## MAINS

**BUTTERNUT & SAGE TORTELLINI** V  
in a D.O.P San Marzano tomato sauce, with honey-glazed winter root vegetables and cavolo nero\*

**SLOW-COOKED BEEF FEATHERBLADE** RG  
served with pickled red cabbage, balsamic onions, and a red wine jus

**TURKEY INVOLTINI**  
turkey breast wrapped in smoked bacon, with pigs in blankets, braised sprouts, and a sage gravy

**MUSHROOM & RED WINE PUDDING** VG  
in a delightful vegan suet crust, served with spiced cranberry lentils, and gravy

SERVED WITH... family-style roast potatoes, sprouts, Chantenay carrots, and French beans VG RG

## PUDDINGS

**CLEMENTINE TART** V  
served with a raspberry coulis

**WARM CHOCOLATE BROWNIE** V  
served with salted caramel gelato ice cream, and dark chocolate sauce

**VEGAN BISCOFF CHEESECAKE** VG N

**SORBET** VG RG  
choose from lemon, mandarin or fruits of the forest

**CHRISTMAS PUDDING** V  
served with a brandy-infused Crème Anglaise

V Vegetarian VG Vegan N Contains nuts RG Recipe without intentional gluten ingredients

RG Recipe without intentional gluten ingredients available on request

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes any items which are deep fried (highlighted with an \*). Therefore, these may not be suitable for those with severe allergies. Allergen information is available on request. A discretionary 10% service charge will be added to your bill for parties of 6 or more.