



## Christmas Table D'hôte Lunch Menu

### Starters

Moroccan spiced sweet potato velouté, goats cheese and coriander

Rare seared fillet of Irish beef, parmesan, rocket, croutons

Terrine of smoked guinea fowl and truffle, celeriac, pickled onions, sage

Home smoked salmon, beetroot, horseradish, potato

### Mains

Traditional roast turkey with chipolatas, roast potatoes, parsnips and cranberry

Breast and leg of corn fed chicken, buttery mash, charred baby leeks and a truffle cream sauce

Pan fried fillet of halibut, crab ravioli, Savoy cabbage, white wine velouté

Wild mushroom and artichoke risotto, mascarpone, slow cooked duck egg and tarragon  
sabayon

### Desserts

Traditional Christmas pudding, brandy sauce and orange salad

Rich dark chocolate tart, banana and coconut

Vanilla crème brûlée, textures of pear

A selection of cheese and biscuits

£23.50 for 2 courses  
£28.00 for 3 courses

Price is inclusive of GST

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.

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