



CHRISTMAS TABLE D'HÔTE LUNCH MENU

STARTERS

Home smoked salmon, parsley purée,
curried potato beignet, tagine sauce

Salt baked beetroot, brie, truffle, apple

Terrine of smoked chicken, piccalilli, cheddar, brioche



MAINS

Traditional roast turkey, gluten free pig in blanket,
roast potatoes, truffle stuffing

Cod, purée potato, mushroom, pancetta, salsify

Wild mushroom and artichoke risotto,
slow cooked duck egg, hollandaise



DESSERTS

Orange and cranberry Christmas pudding,
cinnamon custard, clotted cream ice cream

Apple and blackberry Eton mess

A selection of cheese and biscuits

3 COURSES £30.00* PER PERSON

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.

*Price is inclusive of GST



Sirocco