



CHRISTMAS TABLE D'HÔTE LUNCH MENU

STARTERS

Home smoked salmon, curried cucumber, lime pickle

Crab ravioli, bok choy, Thai lobster sauce

Terrine of guinea fowl, cauliflower, piccalilli, cheddar rarebit

Grilled haloumi, chick pea, flat bread, pickled mouli

Beef carpaccio, parsley, kohlrabi, mango



MAINS

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

Slow braised shank of lamb tagine, creamy mash,
apricots, green beans

Fillet of bass, miso mash, Thai butter sauce

Fillet of cod, pine nut crust, spinach, lobster sauce

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



DESSERTS

Warm chocolate orange tart, candied orange peel,
chestnut ice cream

Spiced apple panna cotta, blackberry sorbet, cinnamon tuile

Christmas pudding parfait, brandy ice cream, redcurrant gel

Yoghurt mousse, winter berries

A selection of cheese and biscuits

3 COURSES £28.00* 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